



PEPPERCORN SAUCE ON FILLET OF BEEF



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Full taste with less fat content
- Creamy consistency
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Classic
140 g	Onion(s), finely chopped
80 g	Butter
20	Sugar
125 ml	Red wine
125 ml	Port
	Lemon peel, from 1/2 lemon
1	Bay leaf
3	Thyme sprig(s)
	Salt
4 g	Black pepper, ground
10 ml	Balsamic vinegar
340 ml	Beef stock
4 cl	Brandy
	Green peppercorns
	Red pepper corns
10	Beef fillet medallions, 160 g each
	Salt and pepper
	Vegetable oil

METHOD

1. Sauté the onion in the butter. Add the sugar and caramelize.
2. Douse with the red wine and port. Add the lemon zest, herbs and spices and simmer gently until reduced.
3. Add the QimiQ Classic, beef stock and brandy. Season to taste and add the pepper corns.
4. Season the beef fillet and fry on both sides in hot oil. Serve with the peppercorn sauce.