



# BEEF STEAK WITH ITALIAN DIABOLO SAUCE



## QimiQ BENEFITS

- Light and fluffy consistency
- Very high whipping volume
- Creamy indulgent taste with less fat



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## INGREDIENTS FOR 10 PORTIONS

**2 kg** Beef fillet  
Salt and pepper

## FOR THE SAUCE

**60 ml** Olive oil  
**6** Garlic clove(s), finely chopped  
**240 g** Tomato(es), crushed  
Salt and pepper  
Red pepper flakes  
**20 g** Flat-leaf parsley  
**50 g** Capers  
**24 g** Chilli powder  
**180 g** Onion(s), chopped  
**120 g** Butter  
**2 cl** Lemon juice  
**20 g** Brown sugar  
**1 pinch(es)** Cayenne pepper  
**400 ml** Beef stock

## FOR THE HERB BUTTER

**175 g** QimiQ Whip Pastry Cream, chilled  
**325 g** Butter, softened  
**50 g** Mixed herbs  
Salt and pepper

## METHOD

1. Season the beef fillet and pan fry on both sides.
2. For the sauce: sauté the onions. Add the brown sugar and caramelize.
3. Add the remaining ingredients. Bring to the boil and season to taste. Puree with a blender.
4. For the herb butter: whisk the butter until fluffy. Slowly add the cold QimiQ Whip Pastry Cream step by step and continue to whisk for a few minutes. Add the herbs and salt and pepper and continue to whisk until the required volume has been achieved.