



GORGONZOLA FILLED BEEF TENDERLOIN



QimiQ BENEFITS

- Longer presentation times without loss of quality
- Quick and easy preparation
- Enhances the natural taste of added ingredients



INGREDIENTS FOR 10 PORTIONS

2 kg Beef fillet

Salt

Black pepper, freshly ground

FOR THE FILLING

150 g QimiQ Cream Base

170 g Gorgonzola

80 g Bread crumbs

20 g Chives, finely chopped

40 g Red pepper(s), finely diced

1 Egg yolk(s)

Salt

Black pepper, freshly ground

METHOD

1. Trim the beef fillet and cut a well in the middle using a knife.
2. For the filling: mix the QimiQ Sauce Base (previously QimiQ Cream Base) together with the remaining ingredients. Fill into a piping bag and pipe into the meat.
3. Season the beef fillet with salt and pepper. Roast gently on both sides and finish the cooking process in the oven.