



WHIPPED HERB AND GARLIC BUTTER ON BEEF FILLETS



QimiQ BENEFITS

- Deep freeze stable
- Creamy indulgent taste with less fat
- Light and fluffy consistency



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easy

Tips

The herb and garlic butter can also be used for fish

The remaining herb and garlic butter can be stored frozen.

INGREDIENTS FOR 4 PORTIONS

FOR THE HERB AND GARLIC BUTTER

250 g QimiQ Whip Pastry Cream, chilled

500 g Butter, softened

1 tsp Flat-leaf parsley, finely chopped

1 tsp Chives, finely chopped

1 tsp Cilantro, finely chopped

2 Garlic clove(s), finely chopped

Salt

Black pepper, freshly ground

FOR THE BEEF FILLET

4 Beef fillet medallions, 200 g each

Salt and pepper

Vegetable oil, to fry

METHOD

1. For the herb and garlic butter: whisk the butter until fluffy. Slowly add the cold QimiQ Whip and continue to whisk for a few minutes.
2. Add the remaining ingredients and whip until the required volume has been achieved.
3. Pipe the mixture into a mould lined with cling film and chill well.
4. Season the beef fillet medallions with salt and pepper and roast gently on both sides. Finish the cooking process in a preheated oven at 180 °C for approx. 10 minutes.
5. Serve the beef fillet medallions with the herb and garlic butter.