



ROAST BEEF WITH REMOULADE DIP SAUCE



QimiQ BENEFITS

- Acid stable and does not curdle
- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat



10



easy

INGREDIENTS FOR 10 PORTIONS

1 kg Roastbeef, finely sliced

FOR THE REMOULADE DIP SAUCE

500 g QimiQ Classic, unchilled

250 ml Sunflower oil

1 tbsp Tarragon mustard

1 Lemon(s), juice only

0.5 Red onion(s), finely sliced

60 g Pickled gherkins, finely chopped

20 g Capers, chopped

20 g Anchovies in oil, tinned and drained, finely sliced

1 bunch(es) Flat-leaf parsley, finely chopped

Salt and pepper

METHOD

1. For the remoulade dip sauce: whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil. Add the remaining ingredients and mix well. Season to taste.
2. Serve the roast beef with the remoulade dip sauce.
3. Tip: Refine with freshly grated lemon zest.