



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



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easy

Tips

Refine with freshly grated lemon zest.

INGREDIENTS FOR 4 PORTIONS

500 g Roastbeef, finely sliced

FOR THE REMOULADE DIP SAUCE

250 g QimiQ Classic, unchilled

125 ml Sunflower oil

1 tsp Tarragon mustard

0.5 Lemon(s), juice only

0.5 Red onion(s), finely sliced

30 g Pickled gherkins, finely chopped

10 g Capers, chopped

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

1 small bunch 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.