



RIB STEAK WITH SAUCE HOLLANDAISE



QimiQ BENEFITS

- Acid and alcohol stable.
- Creamy indulgent taste with less fat.
- Emulsifies with butter.



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE STEAKS

10 Beef fillet steaks à 200 g

Salt and pepper

FOR THE SAUCE HOLLANDAISE

150 g QimiQ Cream Base

6 Egg yolk(s)

70 ml White wine reduction/stock

1 Lemon(s), juice only

400 g Clarified butter

Salt and pepper

METHOD

1. For the Sauce Hollandaise: using an immersion blender, blend the QimiQ Cream Base smooth with the egg yolks, white wine reduction and lemon juice.
2. Slowly add the clarified warm butter, stirring continuously.
3. Season with salt and pepper.
4. Strain through a fine sieve.
5. Serve immediately or mix with an immersion blender before serving if required. Alternatively fill into a 1 litre Gourmet Whip bottle. Screw in one charger, shake well and keep warm.
6. Season the steaks and sear on both sides. Serve with the Sauce Hollandaise.
7. **Tip:** Serve with seasonal vegetables.