



BEEF FILLET STEAK WITH PEPPERCORN SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat



20



easy

Tips

Serve with green beans and polenta slices.

INGREDIENTS FOR 8 PORTIONS

8 Beef fillet steaks à 200 g

Salt

Black pepper, freshly ground

Vegetable oil, to fry

100 g Butter

FOR THE SAUCE

500 g QimiQ Cream Base

100 g Butter

2 tsp Red pepper corns, crushed

1 tsp Green peppercorns, crushed

2 pinch(es) Sugar

250 ml Red wine

4 cl Brandy

2 tsp Balsamic vinegar

200 ml Vegetable stock, or water

4 tbsp Tomato ketchup

Salt

METHOD

1. Season the beef fillets steaks with salt and pepper and pan fry in hot oil on both sides. Add half of the butter and allow to fry until the steaks have a nice colour.
2. Remove the steaks from the pan and allow to rest.
3. For the sauce: Add the butter and peppercorns to the pan and heat lightly. Add the sugar and caramelize. Douse with the red wine and add the brandy and Balsamic vinegar. Allow to reduce by half.
4. Add the QimiQ Cream Base (previously QimiQ Sauce Base) and vegetable stock (or water) and bring to the boil. Add the tomato ketchup and season to taste with the salt.
5. Finish the cooking process of the steaks in a preheated oven at 180 °C for approx. 7-10 minutes.
6. Serve the beef fillet steaks with the peppercorn sauce.