

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





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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.
- 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.