# QimiQ

# CHICKEN FRIED STEAK SAWMILL GRAVY



## **QimiQ BENEFITS**

- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps
- 100% natural, contains no preservatives, additives or emulsifiers
- Problem-free reheating possible
- Quick and easy preparation



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#### **INGREDIENTS FOR 4 PORTIONS**

#### **STEAK**

8 Sirloin Cutlet - 4 OZ, Pounded Thin  1 QT QimiQ Marinade  1 cup(s) AP Flour  1 g Panko Japanese bread crumbs  1 cup(s) Eggs Wash, whisked  1 tsp Kosher salt  1 tsp Black pepper, ground  1 QT Vegetable oil  SAWMILL GRAVY  8 OZ Country Sausage  0.25 AP Flour  3 cup(s) Buttermilk  1 cup(s) QimiQ Cream Base  1 tbsp Black pepper, ground	JILAK	
1 cup(s) AP Flour 1 g Panko Japanese bread crumbs 1 cup(s) Eggs Wash, whisked 1 tsp Kosher salt 1 tsp Black pepper, ground 1 QT Vegetable oil  SAWMILL GRAVY 8 OZ Country Sausage 0.25 AP Flour 3 cup(s) Buttermilk 1 cup(s) QimiQ Cream Base	8	Sirloin Cutlet - 4 OZ, Pounded Thin
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3 cup(s) Buttermilk 1 cup(s) QimiQ Cream Base	8 OZ	Country Sausage
1 cup(s) QimiQ Cream Base	0.25	AP Flour
• • • • • • • • • • • • • • • • • • • •	3 cup(s)	Buttermilk
1 tbsp Black pepper, ground	1 cup(s)	QimiQ Cream Base
	1 tbsp	Black pepper, ground

## **METHOD**

- 1. Marinade the beef for 4 hours.
- 2. Setup a Breading line
  - a. Flour With Salt & Pepper added
  - b. Egg Wash
  - c. Panko
- 3. Pour the oil into a sautee pan, heat to 350°
- 4. Cook each piece till golden brown
- In a saute pan, cook off the sausage chop it up as it cooks
- Once fully cooked add the flour and cook till slightly drown
- 7. Add the buttermilk slowly till thickened
- 8. Add the QimiQ Sauce Base
- 9. Add the pepper and season as needed
- 10.Place two pieces of the beef and top with the