



# CHECK\_RINDERFILET

## QimiQ BENEFITS

- Contains all the valuable benefits of milk
- Smooth and creamy consistency in seconds



15



easy

## INGREDIENTS FOR 6 PORTIONS

<b>600 g</b>	Beef fillet
<b>100 g</b>	Red pepper(s), chopped
<b>50 g</b>	Onion(s), finely sliced
<b>10 ml</b>	Olive oil
<b>10 g</b>	Tomato paste
<b>1 tsp</b>	Paprika powder
<b>200 ml</b>	Vegetable stock
<b>50 ml</b>	Pickle vinegar
	Salt
	Pepper
	Oregano
	Garlic
<b>200 g</b>	QimiQ Cream Base

## METHOD

1. Fry the peppers and onion in oil. Add the tomato puree and paprika powder, fry for a few minutes and douse with the vegetable stock.
2. Add the gherkin juice and seasoning and bring to the boil.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Blend smooth.