

## **GRATINATED BEEF FILLET**



## **QimiQ BENEFITS**

- Quick and easy preparation
- Pure indulgence with less fat





15

easy

## **INGREDIENTS FOR 6 PORTIONS**

300 g	Beef fillet
	Salt and pepper
TO GRATINATE	
200 g	QimiQ Classic
20 g	Butter
	Salt and pepper
	Ground nutmeg
200 g	Floury potato(es), pureed

## **METHOD**

- 1. To gratinate, place the QimiQ Classic, butter and seasoning in a pan and warm slightly. Remove from the heat, add the mashed potato, mix well and allow to cool.
- 2. Season the beef fillet and fry on all sides. Spread the top surface with the QimiQ mixture and gratinate. Allow to rest before serving.