



# BEEF STROGANOFF IN POTATO BASKET



## QimiQ BENEFITS

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



25



medium

## INGREDIENTS FOR 6 PORTIONS

### FOR THE POTATO BASKET

- |          |                            |
|----------|----------------------------|
| <b>3</b> | Waxy potatoes              |
|          | Sunflower oil, to deep fry |

### FOR THE SAUCE

- |               |                                  |
|---------------|----------------------------------|
| <b>200 g</b>  | QimiQ Cream Base                 |
| <b>100 g</b>  | Sweet pepper(s), roughly chopped |
| <b>50 g</b>   | Onion(s), chopped                |
|               | Sunflower oil, to fry            |
| <b>10 g</b>   | Tomato paste                     |
| <b>1 tsp</b>  | Paprika powder                   |
| <b>200 ml</b> | Clear vegetable stock            |
| <b>50 ml</b>  | Pickle vinegar                   |
|               | Salt and pepper                  |
|               | Oregano                          |
|               | Garlic                           |

### FOR THE BEEF

- |              |                              |
|--------------|------------------------------|
| <b>600 g</b> | Beef fillet, roughly chopped |
|              | Salt and pepper              |

## METHOD

1. For the potato basket, chop the raw potatoes julienne. Line a small sieve with the potato strips and cover with a second, smaller sieve, to keep in place. Deep fry in a fritteuse.
2. For the sauce, fry the pepper and onion in oil. Add the tomato and paprika powder and stir well. Douse with the vegetable stock.
3. Add the gherkin water and seasoning and bring to the boil.
4. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Blend smooth.
5. Season the beef with salt and pepper. Flash fry and serve with the sauce in the potato baskets.