



BEEF STEAKS IN MUSTARD SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- No additional binding necessary
- Problem-free reheating possible
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

200 g QimiQ Cream Base

4 ea Thin beef steaks 160 g each

Salt and pepper

2 tbsp Sunflower oil

250 g Root vegetables, finely diced

1 tbsp Tomato paste

500 ml Beef stock, clear

1 tbsp Tarragon mustard

1 tbsp Mixed herbs, finely chopped

METHOD

1. Preheat the oven to 80° C (conventional oven).
2. Season the beef and flash fry on both sides.
3. Remove from the pan and place in the oven to keep warm.
4. Fry the vegetable in the pan used for the beef. Add the tomato puree, season with salt and pepper and douse with the soup. Cover and cook for a further 10 minutes, or until tender.
5. Stir in the QimiQ Sauce Base, continue to cook until the required consistency has been achieved and finish with the mustard.
6. Place the beef in the sauce and reheat (do not allow to boil) and serve sprinkled with the fresh herbs.