



# BOILED BEEF WITH HORSE RADISH CRUST AND CREAM SPINACH



## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Enhances the natural taste of added ingredients
- No additional binding necessary
- Smooth and creamy consistency in seconds



25



medium

## INGREDIENTS FOR 4 PORTIONS

**800 g** Prime boiling beef

### FOR THE SPINACH

**125 g** QimiQ Sauce Base

**80 g** Onion(s), finely chopped

**10 ml** Sunflower oil, to fry

**200 g** Leaf spinach, minced

Salt and pepper

Nutmeg, grated

Garlic, finely chopped

### FOR THE CRUST

**125 g** QimiQ Sauce Base, room temperature

**100 g** Butter, softened

**1** Egg yolk(s)

**30 g** Horseradish, grated

**20 g** Bread crumbs

Salt and pepper

## METHOD

1. Boil the beef and slice.
2. Preheat the oven to 390° F (conventional).
3. For the spinach, fry the onion in oil until soft. Add the spinach and QimiQ Sauce Base. Season to taste and cook until the required consistency has been achieved.
4. For the crust, whisk the QimiQ Classic smooth.
5. Whisk the butter until fluffy. Add the egg and the QimiQ Classic spoon by spoon. Add the horse radish, bread crumbs, salt and pepper and mix well.
6. Spread the crust mixture onto the sliced beef and bake until golden brown in the hot oven.
7. Arrange the spinach on a plate with the help of a dessert ring and serve with the beef and horseradish slices.