



BEEF AND BELL PEPPER RAGOUT IN POTATO BASKETS



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat



25



medium

INGREDIENTS FOR 6 PORTIONS

FOR THE POTATO BASKETS

- 3** Waxy potatoes
- Sunflower oil, to deep fry

FOR THE SAUCE

- 200 g** QimiQ Sauce Base
- 100 g** Bell pepper(s), roughly chopped
- 50 g** Onion(s), minced
- Sunflower oil, to fry
- 10 g** Tomato paste
- 1 tsp** Paprika powder
- 200 ml** Clear vegetable stock
- 50 ml** Pickle vinegar
- Salt and pepper
- Oregano
- Garlic

FOR THE BEEF

- 600 g** Beef fillet, roughly chopped
- Salt and pepper

TO GARNISH

- Mushrooms (optional)
- Bell pepper(s) (optional)
- Pickled gherkins (optional)
- Sunflower oil, to fry

METHOD

1. For the potato baskets, chop potatoes julienne (strips). Arrange in a small sieve and cover with a second, smaller sieve and deep fry.
2. For the sauce, fry the bell pepper and onion in oil. Add the tomato puree and paprika powder and fry for a few minutes. Douse with the vegetable stock.
3. Add the gherkin vinegar and seasoning and bring to a 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 and flash fry. Serve with the sauce in the potato baskets garnished with fried mushrooms, bell peppers and gherkins.