



PORK ESCALOPES IN A CREAM PEPPER SAUCE

QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Sauce Base
4	Beef escalopes, 160 g each
	Salt and pepper
3 tbsp	Vegetable oil
3	Onion(s), finely chopped
1 tsp	Tomato paste
2 cl	Brandy
200 ml	Beef stock
1 tsp	Green pepper corns in brine, drained

METHOD

1. Preheat the oven to 160° F (convectonal oven).
2. Season the beef with salt and pepper. Fry on both sides in the oil, remove from the pan and place in the preheated oven.
3. Fry the onion in the meat juice. Add the tomato paste and fry for a few minutes. Douse with the cognac and beef stock, add the pepper corns and bring to a boil.
4. Stir in the QimiQ Sauce Base.
5. Place the beef in the sauce until well heated and serve immediately.