



# STEAK MARINADE SAUCE WITH FRESH HERBS

## QimiQ BENEFITS

- Binds with oil
- All natural, contains no preservatives, additives or emulsifiers
- Quick and simple preparation



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easy

## INGREDIENTS FOR 650 G

<b>250 g</b>	QimiQ Classic
<b>50 ml</b>	Clear vegetable stock
<b>100 ml</b>	Olive oil
<b>50 g</b>	Brown sugar
<b>80 g</b>	Mixed herbs, minced
<b>50 g</b>	Garlic, minced
<b>50 ml</b>	Lemon juice
<b>20 ml</b>	Tabasco sauce
	Salt and pepper

## METHOD

1. Blend the ingredients together in a food processor or Robo coupe until smooth.
2. Set aside one half of the mixture for the sauce.
3. Marinate the steaks with the remaining mixture overnight in the fridge.
4. Fry the steaks over medium heat and brush regularly with the marinade while cooking.
5. Heat the remaining mixture in a saucepan and serve with the steaks as a sauce.