



SHEETS OF BEEF ON A BARBECUE SAUCE FROM MICHA SCHÄRER



QimiQ BENEFITS

- Quick and simple preparation
- Acid stable and does not curdle
- Binds with fluid - no separation of ingredients
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

480 g Beef fillet

100 ml Olive oil

Rosemary

Thyme

40 g Honey

Salt and pepper

FOR THE SAUCE

100 g QimiQ Classic, room temperature

100 g Tomato ketchup

40 g Olive oil

40 g Dijon mustard

20 g Honey

Tabasco sauce

Cayenne pepper

Salt and pepper

METHOD

1. Cut the beef into 4 and beat until extremely thin (almost see-through!).
2. Marinate in olive oil with the rosemary, thyme and honey.
3. Drain off the marinade before grilling. Season the meat with salt and pepper and grill for 3 minutes on both sides.
4. For the sauce, whisk QimiQ Classic smooth. Add the ketchup, olive oil, mustard and honey and season to taste with the tabaco, cayenne, salt and pepper. Mix well and serve with the beef.