



BEEF STEAKS IN MUSTARD SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Acid, heat and alcohol stable



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easy

INGREDIENTS FOR 4 PORTIONS

4	Thin beef steaks 160 g each
	Salt
	Pepper
2 tbsp	Sunflower oil
1 bunch(es)	Root vegetables, finely diced
1 tbsp	Tomato paste
300 ml	Beef stock
125 g	QimiQ Classic, chilled
1 tbsp	Mustard
1 tbsp	Mixed herbs, finely chopped

METHOD

1. Preheat the oven to 160° F (conventional oven).
2. Season the beef and flash fry on both sides.
3. Remove from the pan and place in the oven to keep warm.
4. Fry the vegetable in the pan used for the beef. Add the tomato puree, season with salt and pepper and douse with the soup. Cover and cook for a further 10 minutes, or until tender.
5. Finish with the cold QimiQ Classic and mustard.
6. Place the beef in the sauce and reheat (do not allow to boil) and serve sprinkled with the fresh herbs.