



# PEPPERCORN SAUCE ON FILLET OF BEEF



## QimiQ BENEFITS

- Alcohol stable and does not curdle
- Full taste with less fat content
- Creamy consistency
- Problem-free reheating possible



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easy

## INGREDIENTS FOR 10 PORTIONS

<b>500 g</b>	QimiQ Classic
<b>140 g</b>	Onion(s), finely chopped
<b>80 g</b>	Butter
<b>20</b>	Sugar
<b>125 ml</b>	Red wine
<b>125 ml</b>	Port
	Lemon peel, from 1/2 lemon
<b>1</b>	Bay leaf
<b>3</b>	Thyme sprig(s)
	Salt
<b>4 g</b>	Black pepper, ground
<b>10 ml</b>	Balsamic vinegar
<b>340 ml</b>	Beef stock
<b>4 cl</b>	Brandy
	Green peppercorns
	Red pepper corns
<b>10</b>	Beef fillet medallions, 160 g each
	Salt and pepper
	Vegetable oil

## METHOD

1. Sauté the onion in the butter. Add the sugar and caramelize.
2. Douse with the red wine and port. Add the lemon zest, herbs and spices and simmer gently until reduced.
3. Add the QimiQ Classic, beef stock and brandy. Season to taste and add the pepper corns.
4. Season the beef fillet and fry on both sides in hot oil. Serve with the peppercorn sauce.