



SKIRT STEAK WITH KOREAN CHILI SAUCE



QimiQ BENEFITS

- Creamy consistency
- Longer shelf life without loss of quality
- Reduces skin formation



25



medium

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Sauce Base

1 kg Beef steak

1.5 litre(s) Beef stock

FOR THE MARINADE

125 ml Soy sauce

35 ml Rice vinegar

1.8 g Chives, dried, chopped

30 g Brown sugar

2.2 g Ginger powder

17 ml Sesame seed oil, toasted

15 g Culinary Masters red pepper flakes

METHOD

1. For the marinade: mix all the ingredients together well. Marinate the beef steaks for approx. 24 hours.
2. Pan fry the steaks and remove from the pan. Add the beef stock to the pan. Add the steaks and cook in the oven until soft.
3. Add the QimiQ Sauce Base and season to taste.