



BEEF STEAK WITH ITALIAN DIABOLO SAUCE



QimiQ BENEFITS

- Light and fluffy consistency
- Very high whipping volume
- Creamy indulgent taste with less fat



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INGREDIENTS FOR 10 PORTIONS

2 kg Beef fillet
Salt and pepper

FOR THE SAUCE

60 ml Olive oil
6 Garlic clove(s), finely chopped
240 g Tomato(es), crushed
Salt and pepper
Red pepper flakes
20 g Parsley
50 g Capers
24 g Chili powder
180 g Onion(s), chopped
120 g Butter
2 cl Lemon juice
20 g Brown sugar
1 pinch(es) Cayenne pepper
400 ml Beef stock

FOR THE HERB BUTTER

175 g QimiQ Whip, chilled
325 g Butter, softened
50 g Mixed herbs
Salt and pepper

METHOD

1. Season the beef fillet and pan fry on both sides.
2. For the sauce: sauté the onions. Add the brown sugar and caramelize.
3. Add the remaining ingredients. Bring to a boil and season to taste. Puree with a blender.
4. For the herb butter: whisk the butter until fluffy. Slowly add the cold QimiQ Whip step by step and continue to whisk for a few minutes. Add the herbs and salt and pepper and continue to whisk until the required volume has been achieved.