



WHIPPED HERB AND GARLIC BUTTER ON BEEF FILLETS



QimiQ BENEFITS

- Freezer stable
- Creamy indulgent taste with less fat
- Light and fluffy consistency



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easy

Tips

The herb and garlic butter can also be used for fish

The remaining herb and garlic butter can be stored frozen.

INGREDIENTS FOR 4 PORTIONS

FOR THE HERB AND GARLIC BUTTER

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| 250 g | QimiQ Whip, chilled |
| 500 g | Butter, softened |
| 1 tsp | Parsley, finely chopped |
| 1 tsp | Chives, finely chopped |
| 1 tsp | Cilantro / coriander, finely chopped |
| 2 | Garlic clove(s), finely chopped |
| | Salt |
| | Black pepper, freshly ground |

FOR THE BEEF FILLET

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| 4 | Beef fillet medallions, 200 g each |
| | Salt and pepper |
| | Vegetable oil, to fry |

METHOD

1. For the herb and garlic butter: whisk the butter until fluffy. Slowly add the cold QimiQ Whip and continue to whisk for a few minutes.
2. Add the remaining ingredients and whip until the required volume has been achieved.
3. Pipe the mixture into a mould lined with cling film and chill well.
4. Season the beef fillet medallions with salt and pepper and roast gently on both sides. Finish the cooking process in a preheated oven at 350 °F for approx. 10 minutes.
5. Serve the beef fillet medallions with the herb and garlic butter.