

BEEF FILLET STEAK WITH PEPPERCORN SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less





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easy

Tips

Serve with green beans and polenta slices.

INGREDIENTS FOR 8 PORTIONS

8 Beef fillet steaks à 7.05 oz Salt Black pepper, freshly ground Vegetable oil, to fry 100 g Butter FOR THE SAUCE 500 g QimiQ Sauce Base 100 g Butter 2 tsp Red pepper corns, crushed 1 tsp Green peppercorns, crushed 2 pinch(es) Sugar 250 ml Red wine 4 cl Brandy 2 tsp Balsamic vinegar 200 ml Vegetable stock, or water		
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2 tsp Balsamic vinegar 200 ml Vegetable stock, or water	250 ml	Red wine
200 ml Vegetable stock, or water	4 cl	Brandy
· · · · · · · · · · · · · · · · · · ·	2 tsp	Balsamic vinegar
4 then Tomata katabun	200 ml	Vegetable stock, or water
4 tbsp Tomato ketchup	4 tbsp	Tomato ketchup
Salt		Salt

METHOD

- 1. Season the beef fillets steaks with salt and pepper and pan fry in hot oil on both sides. Add half of the butter and allow to fry until the steaks have a nice colour.
- Remove the steaks from the pan and allow to rest.
- 3. For the sauce: Add the butter and peppercorns to the pan and heat lightly. Add the sugar and caramelize. Douse with the red wine and add the brandy and Balsamic vinegar. Allow to reduce by half.
- 4. Add the QimiQ Sauce Base and vegetable stock (or water) and bring to a boil. Add the tomato ketchup and season to taste with the salt.
- 5. Finish the cooking process of the steaks in a preheated oven at 350 °F for approx. 7-10 minutes.
- 6. Serve the beef fillet steaks with the peppercorn sauce.