



# 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 fat



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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

**4 tbsp** Tomato ketchup

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.
2. 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.