



CHECK_RINDERFILET

QimiQ BENEFITS

- Contains all the valuable benefits of milk
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 6 PORTIONS

600 g	Beef fillet
100 g	Red bell pepper(s), chopped
50 g	Onion(s), finely sliced
10 ml	Olive oil
10 g	Tomato paste
1 tsp	Paprika powder
200 ml	Vegetable stock
50 ml	Pickle vinegar
	Salt
	Pepper
	Oregano
	Garlic
200 g	QimiQ Sauce Base

METHOD

1. Fry the peppers and onion in oil. Add the tomato puree and paprika powder, fry for a few minutes and douse with the vegetable stock.
2. Add the gherkin juice and seasoning and bring to a boil.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Blend smooth.