



# GRATINATED BEEF FILLET



## QimiQ BENEFITS

- Quick and simple preparation
- Pure indulgence with less fat



15



easy

## INGREDIENTS FOR 6 PORTIONS

**300 g** Beef fillet

Salt and pepper

## TO GRATINATE

**200 g** QimiQ Classic

**20 g** Butter

Salt and pepper

Nutmeg

**200 g** Floury potato(es), strained

## METHOD

1. To gratinate, place the QimiQ Classic, butter and seasoning in a pan and warm slightly. Remove from the heat, add the mashed potato, mix well and allow to cool.
2. Season the beef fillet and fry on all sides. Spread the top surface with the QimiQ mixture and gratinate. Allow to rest before serving.