

Minute beef with tri-coloured peppers, spicy cream sauce and blue cheese pureed potatoes

Recipe for 4 persons

Description

A quick recipe with a Beef Stroganoff influence.

A beautiful pop of colours from the peppers really make this dish stand apart.

Ingredients

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- 480 Gr Hanger steak
- 1 Unit(s) Yellow pepper
- 1 Unit(s) Red pepper
- 1 Unit(s) Green pepper
- 2 Unit(s) Jalapeno pepper
- 0.50 Head(s) Garlic
- 3 Tbsp Paprika
- 150 Gr Butter
- 400 Ml 35% cooking cream
- 120 Gr Blue cheese
- 500 Gr Yukon gold potatoes
- 1 Sprig(s) Thyme
- 1 Unit(s) Lemon
- 2 Sprig(s) Basil

Preparation

- Preparation time **30 mins**

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Cut the beef into 1 cm cubes. Chop the basil. Cut the bell peppers into fine julienne strips, discarding the seeds and the stems. Cut the jalapeno into brunoise (small cubes.)

Pureed potatoes

Place the whole potatoes, with a lemon cut in two and a few branches of thyme into a pot of cold salted water. Bring to a boil and then simmer until the potatoes are cooked (verify by testing the potato with the tip of a knife, if it enters and exits without resistance then it is ready).

Drain the potatoes and, while still warm, peel them.

Place them in a large mixing bowl and mash them using a masher. Add the butter and cheese, then mix and season to taste. Continue mixing until you have a smooth, homogenous, mixture.

The meat

1st step

In a hot pan with oil, quickly sear the cubed beef, season with salt and pepper. Do not over crowd the pan, do this in multiple batches, if necessary. This will ensure a nice colour without overcooking the meat. This should be a quick process. Reserve the beef on the side.

2nd step

In the same pan, sautee the julienned peppers, the jalapeno and the garlic. After about a minute add the beef, mix all the elements well and then add the cream. Cook for 2 more minutes, season to taste, and serve immediately.

Plating

Place a generous portion of the pureed potatoes in a round plate. Using the back of a spoon, create a nest in the middle of the potatoes. Put a nice spoonful of the beef and pepper mixture in the nest and top with the chopped basil leaves.

Bon appétit!