

Beef fillet with carrot puree and coffee sauce

Ingredients

- 1 beef fillet
- **15g Coffee Rub (Art. 51013 CL)**
- **10g Demi Glace Gourmet Sauce (Art. 43802)**
- 100ml water
- 1 cup of espresso coffee
- 100g carrot puree
- 3 baby carrots cut vertically in half
- Onion leaves cut in half and lightly roasted
- Salt-pepper

Cooking instructions

1. Season the fillet with salt and pepper and half quantity of the Coffee Rub.
2. Mix the Demi Glace Sauce with the water, add the rest of the Coffee Rub and the espresso, bring to a boil and simmer for 5 minutes.
3. Roast the fillet and let it rest for 5 minutes.
4. Serve the fillet with the puree and the glazed carrots.
5. Serve the sauce on the onion leaves that we have burned slightly with a blowtorch.