



# Grilled Tournedos Pasta

10 portions



## Ingredients

### Tournedos Ingredients

Tournedos	800 gr
Olive oil	50 ml
Paprika powder	10 gr
French mustard	20 gr
Knorr Beef Powder	5 gr
Salt	5 gr
Blackpepper	2 gr

### Pasta Ingredients

Pasta	250 gr
Water	1000 ml
Oil	80 gr
Salt	20 gr

Parmesan Cheese	50 gr
-----------------	-------

### Cream Pasta

Pasta
Salad oil
Onion
Garlic
Button mushrooms
Cooking Cream

### Mushroom Sauce

Knorr Demiglace Sauce	50 gr
Water	500 ml
Salad oil	20 ml
Onions	100 gr
Garlic	50 gr
Button mushrooms	150 gr
Cooking cream	50 ml

## Cooking Methods

### Preparing the Tournedos

1. Cut rounded flat the meat. Season with all the ingredients above and bake until half cooked.

### Preparing Pasta

1. Heat the water until it boils. Put salt and oil and boil the pasta until 3/4 cooked.
2. Lift and refresh with ice water.

### Preparing the Mushroom Sauce

1. Stir the Knorr Demiglace Sauce with cold water.
2. Saute onions, garlic, and button mushrooms with salad oil.
3. Add Knorr Demiglace Sauce that already mixed with water.
4. Heat until thickened and add the cooking cream at the end.

### Making the Cream Pasta

1. Saute onions, garlic, and button mushrooms. Add the boiled pasta.
2. Add the cooking cream and cook until the cream cooking thickens.

### Serving the Grill Tournedos Pasta

1. Arrange the creamy pasta and tournedos on it.
2. Pour the button mushroom sauce. Ready to serve.