



Roasted Beef Cheezy Jalapeno Sauce On Mini Potato Cake



Ingredients

Beef Tenderloin, roasted, and slices	250 gr
Knorr Beef Powder	1 tbsp
Black pepper powder	1/4 tsp
Powdered peppers	1/4 tsp
Onion powder	1/2 tsp

Potato Cake

Knorr Potato Flakes	200 gr
Hot water	700 ml
Red green curry paste	2 tbsp
Knorr Chicken Powder	1 tsp
Onion spring, finely sliced	1
Egg	1 pcs

Cheezy Jalapeno

Knorr Cheese Sauce	115 gr
Water	500 ml
Canned Jalapeno, chopped	1.5 tbsp
Coriander leaves	1.5 tbsp
Tomatoes, diced small	1 pcs

Cooking Methods

Cooking the Beef

1. Mix and stir evenly salt, pepper, and Knorr Beef Powder, sprinkle the spice mixture into the meat cutlet. Then leave at least 30 minutes. Then roast in the oven for 30 minutes.

Preparing the Potato Cake

1. Mix Knorr Potato Flakes with boiling water, stir the dough until smooth. Then mix the other ingredients, stir until blended. Weigh each dough 20 gr, flat round shape, then bake in the oven for 15 minutes until brown.

Preparing Cheezy Jalapeno

1. Mix Knorr Cheese Sauce with boiled water until boiling and thickening. Combine jalapeno and coriander leaves

Servings

1. Arrange in small serving bowl, potato cake, cheese sauce, and slice roast beef. Garnish with lettuce.