

# **Cooked beef with horseradish sauce**



## **Ingredients:**

- 150 g creamy kefir (left on a sieve for at least 6 hours)
- 3 tbsp grated horseradish
- freshly ground black pepper
- pinch of salt
- pinch of sugar

## **Cooked beef with sauce preparation**

Add finely grated horseradish to the creamy kefir, add spices and mix. This sauce goes well with cooked beef, but can also be used as a spread on rye or white bread, in a ham or prosciutto sandwich, as a pizza topping, etc. Cooked beef with horseradish is a very common combination that is eaten on Sundays in our country. Some people don't like the sharpness of the horseradish which can be rectified with a milk product like sour cream or kefir.

Strain milk kefir with the help of Cheese Maker. Simply pour milk kefir into the mesh basket, cover with lid and left to strain in the fridge. Depending on the thickness of fermented kefir you may need to strain it 6 hours or more. If you leave it in the fridge fermentation of kefir will slow down and kefir will not become as sour as it would at room temperature.

See more kefir recipes [here](#).

**Products used to prepare this recipe:**



## **Kefir Fermenter**

[Buy on Kefirko.com](https://www.kefirko.com)



## **Cheese Maker**

[Buy on Kefirko.com](https://kefirko.com)



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