



Irish Sirloin Steak and Truffle Dauphinoise with pan-fried broccoli

Premium 35-40 mins

13



21 Day Aged Sirloin Steak



Beef Stock



Garlic



Creme Fraiche



Truffle Oil



Potatoes



Broccoli

Pantry Items: Water, Salt, Pepper, Oil

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Grater, oven dish, pan with lid, peeler, pot with lid

Ingredients

	2P	4P
21 Day Aged Sirloin Steak	250 g	500 g
Beef Stock	1 sachet	2 sachets
Garlic	1 unit	2 units
Creme Fraiche	125 g	250 g
Truffle Oil	2 packs	4 packs
Potatoes	2 units	4 units
Broccoli	1 unit	1 unit

Nutrition

	Per serving	Per 100g
for uncooked ingredients	517 g	100 g
Energy (kJ/kcal)	2656.8 kJ/ 635 kcal	513.9 kJ/ 122.8 kcal
Fat (g)	34.3 g	6.6 g
Sat. Fat (g)	16.7 g	3.2 g
Carbohydrate (g)	46.7 g	9 g
Sugars (g)	7 g	1.4 g
Protein (g)	36.7 g	7.1 g
Salt (g)	2.2 g	0.4 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

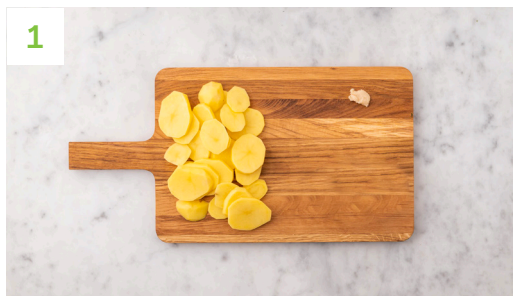
Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

Thumbs up or thumbs down?
Head online or use the app to rate this recipe.



You can recycle me!



Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Peel and slice the **potatoes** into ½ cm thick rounds.
- Peel and grate the **garlic** (or use a garlic press).



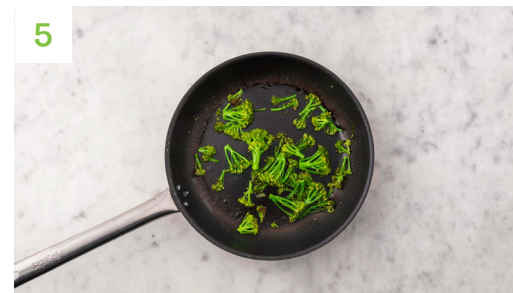
Sear the Sirloin

- Meanwhile, place a large pan over high heat with a drizzle of **oil**.
- Season the **sirloin** with **salt** and **pepper**.
- Once hot, fry the **sirloin** until browned, 1-2 mins each side for medium-rare. **IMPORTANT:** Wash hands and equipment after handling raw meat and its packaging.
- Cook for another 1-2 mins on each side if you want it more well-done.
- Once cooked, transfer from the pan, cover and allow to rest. Meat is safe to eat when the outside is browned.



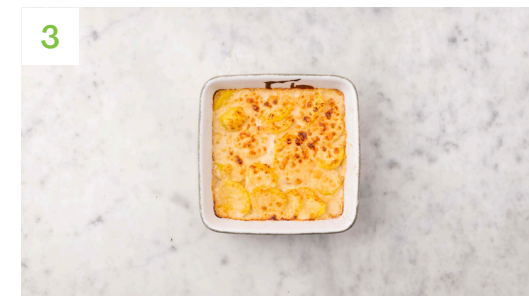
Start the Dauphinoise

- Place a pot over medium-high heat with a drizzle of **oil**.
- Once hot, fry the **garlic** for 1 min. Add 125ml **water** (double for 4p), **beef stock powder** and **creme fraiche**.
- Carefully add the **potatoes** to the sauce. Season with ¼ tsp **salt** and ¼ tsp **pepper** (double both for 4p).
- Bring to the boil, cover and lower heat to medium.
- Simmer until **potatoes** are parboiled, stirring regularly, 15-20 mins, then add the **truffle oil** and stir to combine.



Pan-fry the Broccoli

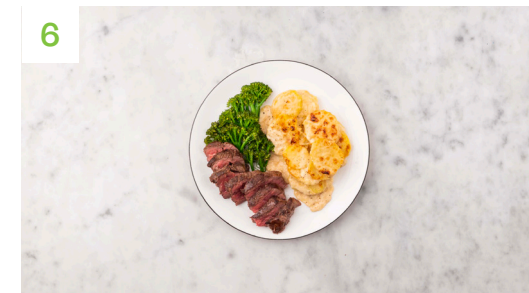
- Cut the **broccoli** into florets (like small trees). Halve any large florets.
- Wipe the pan before returning it to medium-high heat with a drizzle of **oil**.
- Once hot, fry the **broccoli** for 2-3 mins with a pinch of **salt** and **pepper**.
- Add a splash of **water** then cover with a lid or some foil. Cook until tender, 4-5 mins.



Bake Until Bubbling

- Carefully transfer the parboiled **potatoes** and truffle sauce to an appropriately-sized oven dish.
- Pop into the oven and bake until the sauce is bubbling and the **potatoes** are cooked through, 15-20 mins.

TIP: You want the dauphinoise to be 2-3 cm thick—keep this in mind when choosing an oven dish.



Dish Up

- Thinly slice the **sirloin** and divide between plates.
- Serve the truffled **potato** dauphinoise and tender **broccoli** alongside.

Enjoy!