

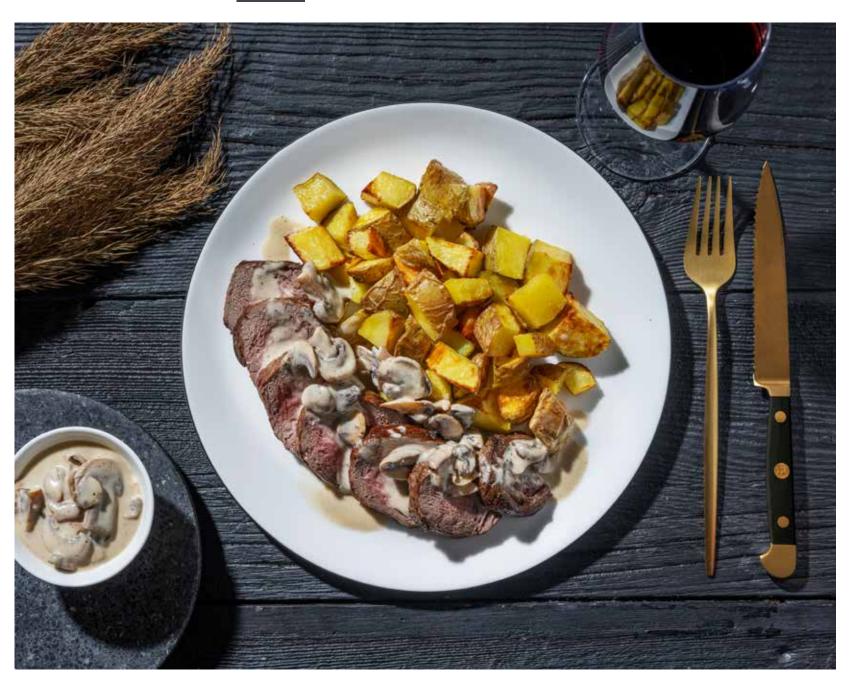
Sirloin Steak and Truffled Mushroom Sauce



Premium

45 Minutes

with Roast Potatoes









Potatoes



Garlic Clove



Sliced Mushrooms



Creme Fraiche



Before you start

Our fruit and veggies need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Baking tray, garlic press, saucepan and frying pan.

Ingredients

	2P	3P	4P	
Sirloin Steak**	2	3	4	
Potatoes**	450g	700g	900g	
Garlic Clove**	1	2	2	
Sliced Mushrooms**	120g	180g	240g	
Water for the Sauce*	50ml	75ml	100ml	
Creme Fraiche** 7)	75g	100g	150g	
Truffle Zest	1 sachet	1 sachet	2 sachets	
*Not Included **Store in the Fridge				

Nutrition

for uncooked ingredient Energy (kJ/kcal) Fat (g) Sat. Fat (g)	Per serving 506g 2536 /606 30 15	Per 100g 100g 501/120 6 3
Carbohydrate (g) Sugars (g)	42 3	8 1
Protein (g)	44	9
Salt (g)	0.43	0.08

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Preheat your oven to 200°C. Remove the steaks from your fridge to allow them to come up to room temperature. Chop the **potatoes** into 2cm chunks (no need to peel). Pop the chunks onto a large baking tray. Drizzle with oil, season with salt and **pepper** then toss to coat. Spread out in a single layer. TIP: Use two baking trays if necessary.



Roast the Potatoes

When the oven is hot, roast the potatoes on the top shelf until golden, 25-35 mins. Turn halfway through.



Get Prepped

Meanwhile, peel and grate the garlic (or use a garlic press).



Cook the Sauce

Heat a drizzle of oil in a large saucepan on medium-high heat. Once hot, add the mushrooms and season with salt and pepper. Stir-fry until golden brown, 5-7 mins, then stir in the garlic and cook for 1 min. Pour in the water for the sauce (see ingredients for amount), season again and allow it to reduce by half, 1-2 mins. Stir in the creme fraiche, then remove from the heat and set aside.



Steak Time

When the **potatoes** have 10 mins left, heat a drizzle of **oil** in a frying pan on high heat. Season the steaks with salt and pepper. When hot, lay the **steaks** in the pan and fry until browned, 1 min on each side. Lower the heat slightly and cook for another 1-2 mins on each side for mediumrare. TIP: Cook for 1-2 mins more if you like it more cooked. Once cooked, transfer to a board, cover with foil and allow to rest for a couple of mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. The steak is safe to eat when the outside is browned.



Finish and Serve

Reheat the sauce and add a splash of water if needed. Stir in the truffle zest, then taste and add salt and pepper if necessary. Thinly slice the steak and serve on plates with the **potatoes** alongside and the truffle mushroom sauce spooned over.

Enjoy!