



# UCCOOK

## Coca-Cola's Beef & Béarnaise Sauce

with crispy baby potatoes & a side salad

**Hands-on Time:** 50 minutes

**Overall Time:** 60 minutes

**Adventurous Foodie:** Serves 3 & 4

**Chef:** Rhea Hsu

**Pairing:** Drink | Coca-Cola

### Nutritional Info

	Per 100g	Per Portion
Energy	611kJ	4588kJ
Energy	146kcal	1097kcal
Protein	6.5g	48.6g
Carbs	8g	62g
of which sugars	1.9g	14.2g
Fibre	1.3g	9.6g
Fat	7.6g	57.4g
of which saturated	4g	29.7g
Sodium	95mg	712mg

**Allergens:** Cow's Milk, Egg, Allium, Sulphites, Alcohol

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
750g	1kg	Baby Potato <i>rinse &amp; halve</i>
2	2	Onions <i>peel &amp; cut into wedges</i>
30g	40g	Pumpkin Seeds
480g	640g	Beef Sirloin
20ml	20ml	Wine & Vinegar <i>(10ml White Wine &amp; 10ml Red Wine Vinegar)</i>
100g	100g	Butter <i>cut into small cubes &amp; keep chilled</i>
7,5ml	10ml	Dried Oregano
30ml	40ml	Lemon Juice
60g	80g	Green Leaves <i>rinse &amp; roughly shred</i>
150g	200g	Cucumber <i>rinse &amp; cut into half-moons</i>
60g	80g	Radish <i>rinse &amp; slice into thin rounds</i>
60g	80g	Danish-style Feta <i>drain</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Water  
Sugar/Sweetener/Honey  
Egg/s  
Paper Towel  
Butter (optional)  
Seasoning (salt & pepper)

**1. ROASTY & TOASTY POTATOES** Preheat the oven to 200°C. Spread the potatoes and the onion on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway). Alternatively, coat the potatoes, and the onion in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

**2. SUNNY SIDE OF THE SEED** Place the pumpkin seeds in a pan over medium heat. Toast until golden brown, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

**3. THE STEAKS ARE HIGH** Place a pan over medium-high heat with a drizzle of oil. Pat the steak dry with paper towel. When hot, sear the steak, fat-side down, until crispy, 3-5 minutes. Flip the steak and sear until browned, 2-4 minutes per side (for medium-rare). In the final minute, baste with a knob of butter (optional). Remove from the pan and rest for 5 minutes before slicing and seasoning.

**4. BÉARNAISE SAUCE** Place a pot over medium-low heat and cover the base with 2cm of water. Place a heatproof bowl over the pot of water. Add 2 egg yolks and the wine & vinegar. Whisk in one cube of butter at a time, stirring constantly. Only add the next butter cube when the previous one has melted. Remove the bowl from the pot of simmering water. Continue whisking until the sauce has thickened enough to coat the back of a spoon. Add the dried oregano (to taste), a sweetener, and seasoning. Loosen with a splash of warm water if too thick.

**5. TOSS IT TOGETHER** In a salad bowl, combine the lemon juice, a drizzle of olive oil, a sweetener (to taste), and seasoning. Toss through the rinsed green leaves, the cucumber, the radish, the feta, and ½ the pumpkin seeds.

**6. GRAB THE PLATES** Plate up the seared steak slices and dollop over some of the béarnaise sauce. Side with the dressed salad and the roasted baby potatoes and onion wedges. Sprinkle over the remaining pumpkin seeds. Serve with the remaining béarnaise sauce for dunking. Go on, Chef!