



UCOOK

Classic Beef & Béarnaise Sauce

with crispy baby potatoes & a side salad

Get ready to roast, sear, and whisk your way to a plateful of deliciousness! This recipe combines crispy roasted baby potatoes, juicy seared steak with a buttery baste, and a velvety béarnaise sauce that will have you licking your plate clean. Sided with a refreshing radish & feta salad, and sprinkled with crunchy pumpkin seeds. It's a culinary classic!

Hands-on Time: 25 minutes

Overall Time: 40 minutes

Serves: 1 Person

Chef: Rhea Hsu

🍷 Adventurous Foodie

🍷 Stellenzicht | Tristone Cabernet Sauvignon

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Ingredients & Prep

250g	Baby Potato <i>rinsed & halved</i>
1	Onion <i>½ peeled & cut into wedges</i>
160g	Free-range Beef Sirloin
10ml	Wine & Vinegar <i>(5ml White Wine & 5ml Red Wine Vinegar)</i>
50g	Butter <i>cut into small cubes & kept chilled</i>
2,5ml	Dried Tarragon
10ml	Lemon Juice
20g	Green Leaves <i>rinsed</i>
100g	Cucumber <i>peeled into ribbons</i>
20g	Radish <i>rinsed & cut into rounds</i>
20g	Danish-style Feta <i>drained & crumbled</i>
10g	Pumpkin Seeds

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Egg/s
Paper Towel
Butter

1. ROASTY & TOASTY POTATOES Preheat the oven to 200°C. Spread the halved baby potatoes and the onion wedges on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 25-30 minutes (shifting halfway).

2. 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.

3. 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 1 egg yolk and the wine & vinegar. Whisk in a 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 tarragon (to taste), a sweetener, and seasoning. Loosen with a splash of warm water if too thick.

4. TOSS IT TOGETHER In a salad bowl, combine the lemon juice, a drizzle of olive oil, a sweetener, and seasoning. Toss through the rinsed green leaves, the cucumber ribbons, the radish rounds, the crumbled feta, and ½ the pumpkin seeds.

5. 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!



Chef's Tip

Air fryer method: Coat the halved baby potatoes in oil and seasoning. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	614kJ
Energy	147kcal
Protein	6.6g
Carbs	8g
of which sugars	1.7g
Fibre	1.3g
Fat	7.8g
of which saturated	4g
Sodium	95mg

Allergens

Egg, Dairy, Allium, Sulphites, Alcohol

Cook
within
4 Days