



UCOOK

Truffle French Crisps & Beef Sirloin

with roasted garlic mayo, and a charred tomato & artichoke salad

Everyone can do with a bit of truffle in their life – especially drizzled over super-thin French fries tossed with grated Italian-style cheese and fresh parsley. These complement seared, butter-based beef steak, an artichoke and pecan nut-layered salad, and a roasted garlic mayo. You've outdone yourself, Chef!


Hands-on Time: 40 minutes

Overall Time: 60 minutes

Serves: 4 People

Chef: Ella Nasser

 Adventurous Foodie

 Waterford Estate | Waterford Cabernet Sauvignon

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

2	Tomatoes <i>cut into thin wedges</i>
80g	Green Leaves <i>rinsed & roughly shredded</i>
120g	Artichoke Hearts <i>drained & cut into quarters</i>
40g	Pecan Nuts <i>roughly chopped</i>
800g	Potato <i>rinsed, sliced into thin matchsticks & patted dry</i>
20ml	Truffle Oil
40ml	Grated Italian-style Hard Cheese
10g	Fresh Parsley <i>rinsed, picked & finely chopped</i>
640g	Free-range Beef Sirloin
2	Garlic Cloves <i>peeled & grated</i>
40ml	NOMU Provençal Rub
100ml	Roasted Garlic Mayo

From Your Kitchen

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

1. BABY TOMATOES Place a pan over medium heat with a drizzle of oil. When very hot, fry the tomato wedges until charred, 2-3 minutes (shifting occasionally). In the final minute, add a sweetener and seasoning.

2. FAB SALAD In a salad bowl, combine the rinsed salad leaves, the charred tomatoes, the artichoke quarters, the chopped pecan nuts, seasoning, and a drizzle of olive oil.

3. FANCY FRIES Place a pot or pan over a medium-high heat with enough oil to cover the base. Once hot, fry the potato matchsticks until slightly golden and crispy, 2-4 minutes. Remove and drain on paper towel. Immediately toss with the truffle oil, grated cheese, chopped parsley, and seasoning.

4. BEEF SIRLOIN STEAK Place a pan over a medium-high heat with a drizzle of oil. Pat the beef dry with paper towel. When hot, sear the beef until browned, 2-3 minutes per side (for medium-rare). In the final 1-2 minutes, baste with a knob of butter, the grated garlic and the NOMU rub. Remove from the pan and set aside to rest for 5 minutes before slicing and seasoning.

5. BISTRO DINNER Pile up some crispy flavour-packed fries. Side with the beef steak slices and the tossed salad. Serve with the mayo on the side for dunking. A classic!



Chef's Tip

Air fryer method: Coat the dried potato fries in oil and season. Air fry at 200°C until crispy, 15-20 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	505kj
Energy	121kcal
Protein	8.2g
Carbs	8g
of which sugars	1.1g
Fibre	1.7g
Fat	4.1g
of which saturated	0.9g
Sodium	115mg

Allergens

Egg, Dairy, Allium, Sulphites, Tree Nuts

Cook
within
4 Days