



# UCCOOK

## 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!

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**Hands-on Time:** 20 minutes

**Overall Time:** 40 minutes

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**Serves:** 2 People

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**Chef:** Ella Nasser

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 Adventurous Foodie

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 Waterford Estate | Waterford Cabernet Sauvignon

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## Ingredients & Prep

|      |                                                                        |
|------|------------------------------------------------------------------------|
| 1    | Tomato<br><i>cut into thin wedges</i>                                  |
| 40g  | Green Leaves<br><i>rinsed &amp; roughly shredded</i>                   |
| 60g  | Artichoke Hearts<br><i>drained &amp; cut into quarters</i>             |
| 20g  | Pecan Nuts<br><i>roughly chopped</i>                                   |
| 400g | Potato<br><i>rinsed, sliced into thin matchsticks &amp; patted dry</i> |
| 10ml | Truffle Oil                                                            |
| 20ml | Grated Italian-style Hard Cheese                                       |
| 5g   | Fresh Parsley<br><i>rinsed, picked &amp; finely chopped</i>            |
| 320g | Free-range Beef Sirloin                                                |
| 1    | Garlic Clove<br><i>peeled &amp; grated</i>                             |
| 20ml | NOMU Provençal Rub                                                     |
| 50ml | 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