



UCCOOK

Neil Ellis's Peppercorn Beef Sirloin

with pommes frites & a cucumber salad

Hands-on Time: 20 minutes

Overall Time: 35 minutes

Fan Faves: Serves 1 & 2

Chef: Neil Ellis

Wine Pairing: Neil Ellis Wines | Neil Ellis Stellenbosch
Cabernet Sauvignon

Nutritional Info	Per 100g	Per Portion
Energy	609kJ	3112.1kJ
Energy	145.7kcal	744.5kcal
Protein	9.4g	47.9g
Carbs	8.9g	45.7g
of which sugars	1.1g	5.5g
Fibre	1.4g	7g
Fat	5.7g	29.1g
of which saturated	2.5g	12.9g
Sodium	76.8mg	392.3mg

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

Spice Level: Mild

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200g	400g	Potato <i>rinse, slice into thin matchsticks & pat dry</i>
15ml	30ml	Grated Italian-style Hard Cheese
3g	5g	Fresh Chives <i>rinse & finely slice</i>
10g	20g	Sunflower Seeds
160g	320g	Beef Sirloin
5ml	10ml	Crushed Black Peppercorns
1	1	Garlic Clove <i>peel & grate</i>
5ml	10ml	Beef Stock
40ml	80ml	Crème Fraîche
10ml	20ml	Lemon Juice
20g	40g	Salad Leaves <i>rinse & roughly shred</i>
50g	100g	Cucumber <i>rinse & cut into half-moons</i>

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (Salt & Pepper)

Water

Paper Towel

Butter

1. POMMES FRITES Boil the kettle. Place a pot or pan over medium-high heat with enough oil to cover the base. Once hot, fry the potato until golden and crispy, 7-10 minutes. Drain on paper towel and toss through the grated cheese, chives, and seasoning. Just before serving, if they have cooled, pop them in the air fryer or oven at 200°C until heated through and crispy, 4-5 minutes.

2. SEEDS Place the sunflower seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

3. STEAK Return the pan to 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. Remove from the pan and rest for 5 minutes before slicing and seasoning.

4. PEPPER SAUCE Return the pan to medium heat with all the pan juices. Fry the garlic and the black peppercorns until fragrant, 30-60 seconds. Add 50ml [100ml] of boiling water and the beef stock. Simmer until slightly reduced, 2-3 minutes. Remove from the heat and mix in the crème fraîche until combined and silky. Season (to taste).

5. SALAD In a small bowl, combine the lemon juice and a drizzle of olive oil. Mix to emulsify, add the salad leaves, cucumber, seasoning, and toss to combine.

6. TIME TO DINE Plate up the pommes frites, side with the steak slices and drizzle the sauce over the steak. Serve the salad on the side and enjoy, Chef!