



UCCOOK

Vergelegen's Sirloin & Bordelaise Sauce

with roasted potato wedges & buttery spinach

Bordelaise sauce is of French origin named after the Bordeaux region - famous for its wine. In this recipe, we're clinking our glasses to the beautiful South African winery, Vergelegen, with a dish fit for the food gods. Butter-basted sirloin beef is smothered in this rich, decadent sauce and sided with garlic-butter wilted spinach & roasted pomme de terre. C'est magnifique, Chef!

Hands-on Time: 30 minutes

Overall Time: 40 minutes

Serves: 1 Person

Chef: Vergelegen Winery

🏠 Adventurous Foodie

🍷 Vergelegen | Premium Cabernet Sauvignon / Merlot

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Ingredients & Prep

200g	Potato <i>rinsed & cut into wedges</i>
100g	Leeks
150g	Spinach
5ml	Cornflour
5ml	Dried Herbs <i>(5ml Dried Thyme & 1 Bay Leaf)</i>
50ml	Red Wine
5ml	NOMU Beef Stock
160g	Free-range Beef Sirloin
5ml	NOMU Beef Rub
1	Garlic Clove <i>peeled & grated</i>
4g	Fresh Parsley <i>rinsed & roughly chopped</i>

From Your Kitchen

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

1. TASTY 'TATOS Preheat the oven to 200°C. Boil the kettle. Place the potato wedges on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway).

2. EATING LEEK THIS WEEK Trim and cut ½ the leeks lengthways. Thoroughly rinse the halved leeks and finely slice. Rinse and roughly shred the spinach. Place the cornflour in a small bowl and gradually mix in 5ml of the water until a runny paste. Set aside.

3. SENSATIONAL SAUCE Place a pan over medium-high heat with a drizzle of oil. When hot, add the chopped leeks and fry until softened, 3-4 minutes (shifting occasionally). Add the dried herbs and the red wine and simmer until the wine is reduced by half, 1-2 minutes. Add the stock and 100ml of boiling water. Bring to a simmer. Stir through the cornflour slurry and a sweetener. Simmer until slightly thickened, 1-2 minutes. Remove from the pan and stir through a knob of butter. Season and cover.

4. BUTTER-BASTED BEEF Return the pan, wiped down, to a 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 and the NOMU rub. Remove from the pan and rest for 5 minutes before slicing and seasoning.

5. POPEYE'S FAVE Return the pan, wiped down, to a medium heat with a drizzle of oil and a generous knob of butter. When hot, add the grated garlic and fry until fragrant, 30-60 seconds (shifting constantly). Add the shredded spinach and fry until wilted, 4-5 minutes (shifting occasionally). Season.

6. DINNER IS SERVED Plate up the roasted wedges. Side with the wilted spinach and the steak slices doused in the bordelaise sauce. Sprinkle over the chopped parsley. Service, please!



Chef's Tip

Air fryer method: Coat the potato wedges in oil and season. Air fry at 200°C for 20-30 minutes or until cooked through and crispy. If the sauce cools down before serving, place it in a small pot and heat on low heat until the desired temperature.

Nutritional Information

Per 100g

Energy	408kj
Energy	98kcal
Protein	6.9g
Carbs	9g
of which sugars	1.4g
Fibre	1.9g
Fat	1.4g
of which saturated	0.4g
Sodium	289mg

Allergens

Dairy, Allium, Alcohol

Cook
within 5
Days