



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: 15 minutes

Overall Time: 35 minutes

Serves: 1 Person

Chef: Ella Nasser

 Adventurous Foodie

 Waterford Estate | Waterford Cabernet Sauvignon

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Ingredients & Prep

| | |
|------|--|
| 1 | Tomato <i>cut into thin wedges</i> |
| 20g | Green Leaves <i>rinsed & roughly shredded</i> |
| 30g | Artichoke Hearts <i>drained & cut into quarters</i> |
| 10g | Pecan Nuts <i>roughly chopped</i> |
| 200g | Potato <i>rinsed, sliced into thin matchsticks & patted dry</i> |
| 5ml | Truffle Oil |
| 10ml | Grated Italian-style Hard Cheese |
| 3g | Fresh Parsley <i>rinsed, picked & finely chopped</i> |
| 160g | Free-range Beef Sirloin |
| 1 | Garlic Clove <i>peeled & grated</i> |
| 10ml | NOMU Provençal Rub <i>NOMU Provençal Rub</i> |
| 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 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 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 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