



UCCOOK

Dirty Martini Steak Fries

with vodka & olives

Hands-on Time: 30 minutes

Overall Time: 45 minutes

Adventurous Foodie: Serves 1 & 2

Chef: Ethan Shahim

Wine Pairing: Creation Wines | Creation Pinot Noir

Nutritional Info

	Per 100g	Per Portion
Energy	607kJ	2714kJ
Energy	145kcal	649kcal
Protein	9.9g	44.4g
Carbs	10g	46g
of which sugars	0.7g	3.2g
Fibre	2.1g	9.3g
Fat	4.3g	19.1g
of which saturated	1.5g	6.6g
Sodium	158mg	707mg

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

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200g	400g	Potato <i>rinse, peel (optional) & cut into skinny, 5mm thick chips</i>
160g	320g	Beef Rump
1	1	Garlic Clove <i>peel & grate</i>
10ml	20ml	Beef Stock
5ml	10ml	Dijon Mustard
15ml	30ml	Vodka
20g	40g	Pitted Green Olives <i>roughly chop</i>
3g	5g	Fresh Parsley <i>rinse, pick & roughly chop</i>
20g	40g	Green Leaves <i>rinse</i>
10g	20g	Blue Cheese

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

Butter

1. GOLDEN CHIPS Preheat the oven to 200°C. Generously cover the base of a roasting tray in oil. Add the potato, season, and toss until coated. Spread out in a single layer and roast in the hot oven until cooked through and crispy, 30-35 minutes. At the halfway mark, gently shift the chips and drain any excess oil. Return to the oven for the remaining roasting time. Alternatively, air fry at 200°C until crispy, 15-20 minutes (shifting halfway).

2. SEAR THE STEAK Place a pan over 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 garlic. Reserve the pan juices for the sauce. Remove from the pan and rest for 5 minutes before slicing and seasoning.

3. MARTINI SAUCE Return the pan to medium heat with all the pan juices. Add the beef stock, mustard, vodka, and ½ the olives and olive brine (to taste). Mix well to combine and allow to reduce for 5-7 minutes. Loosen with a splash of water if needed. Remove from the heat and add ½ the parsley.

4. CHEERS TO DINNER Plate up your green leaves, cover with crispy chips, and spread the sliced steak and vodka sauce over the top. Crumble over the blue cheese (to taste), and finish with the remaining parsley and olives.