

UCCOOK

Creation's Beef Fillet

with paprika baby potatoes & roasted garlic mayo

Make a culinary creation that creatively elevates great ingredients into a vivid food memory. Juicy steak slices are served next to oven-roasted baby potatoes & onion wedges. A golden macadamia burnt butter is spooned over this veggie medley, together with a creamy roasted garlic mayo. Finished with fresh parsley.

Hands-on Time: 35 minutes

Overall Time: 45 minutes

Serves: 3 People

Chef: Creation Winery

Adventurous Foodie

 Creation Wines | Creation Pinot Noir

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Ingredients & Prep

750g	Baby Potatoes <i>rinse & cut in half</i>
2	Onions <i>peel & cut into wedges</i>
450g	Free-range Beef Fillet
30ml	NOMU Beef Rub
30g	Macadamia Nuts <i>roughly chop</i>
30ml	Ground Paprika
3 units	Roasted Garlic Mayo
8g	Fresh Parsley <i>rinse, pick & roughly chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter

1. BEST SPUDDIES Preheat the oven to 200°C. Spread the halved baby potatoes on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway). When the potatoes have been roasting for 10 minutes, coat the onion wedges in oil and season. Add to the tray and return to the oven for the remaining roasting time.

2. FLAVOURSOME FILLET Place a pan over medium-high heat with a drizzle of oil. Pat the fillet dry with paper towel. When hot, sear the fillet until browned all over, 6-8 minutes (shifting as it colours). In the final minute, baste with a knob of butter and the NOMU rub. Remove from the pan and set aside to rest for 5 minutes before slicing and seasoning.

3. NOT BUTTERNUT. NUTTY BUTTER! While the fillet is resting, place a clean pan over medium heat with 30g of butter. Once melted, add the chopped nuts and fry until golden, 1-2 minutes. Stir through the paprika and remove from the heat.

4. A BEAUTIFULLY BALANCED MEAL Plate up the roasted potatoes & onions. Spoon over the buttered nuts with all the burnt butter and drizzle over the garlic mayo. Serve alongside the sliced fillet and garnish with the chopped parsley. Stunning, Chef!



Chef's Tip

Air fryer method: Coat the halved baby potatoes and the onion wedges in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	673kJ
Energy	161kcal
Protein	7.1g
Carbs	10g
of which sugars	1.9g
Fibre	1.7g
Fat	9.9g
of which saturated	1.3g
Sodium	156mg

Allergens

Egg, Allium, Sulphites, Tree Nuts, Cow's Milk

Eat
Within
4 Days