

Roast Sirloin Tip & Potato-Rosemary Gratin

with Broccoli & Truffle Mayo

GOURMET

Grab your meal kit with this number

15



Potato



Premium Sirloin Tip



Rosemary



Garlic



Broccoli



Panko Breadcrumbs



Parmesan Cheese



Italian Truffle Mayonnaise



Pine Nuts

Recipe Update

We've replaced the green beans in this recipe with broccoli due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 30-40 mins
Ready in: 40-50 mins

Protein Rich

Prepare for something a little extraordinary tonight. The secret is our premium sirloin tip - seared, then roasted until perfectly tender, it pairs perfectly with our rich truffle mayo and a fresh rosemary-laced potato gratin...all worthy of being served with a good glass of red.

Pantry items

Olive Oil, Butter, Plain Flour, Milk

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Small or medium baking dish · Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
premium sirloin tip	1 medium packet	2 medium packets OR 1 large packet
rosemary	2 sticks	4 sticks
garlic	1 clove	2 cloves
broccoli	1 head	2 heads
panko breadcrumbs	½ medium packet	1 medium packet
butter*	20g	40g
plain flour*	1 tbs	2 tbs
milk*	¾ cup	1½ cups
salt*	¼ tsp	½ tsp
Parmesan cheese	1 medium packet	1 large packet
Italian truffle mayonnaise	1 packet	2 packets
pine nuts	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2978kJ (712cal)	322kJ (77cal)
Protein (g)	50.5g	5.5g
Fat, total (g)	36.8g	4g
- saturated (g)	12g	1.3g
Carbohydrate (g)	43.9g	4.7g
- sugars (g)	12.7g	1.4g
Sodium (mg)	683mg	73.8mg
Dietary Fibre (g)	7.9g	0.9g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

Fancy a drop?

We recommend pairing this meal with Merlot or Zinfandel

We're here to help!

Scan here if you have any questions or concerns



1 Roast the potato

- Preheat oven to **220°C/200°C fan-forced**.
- Cut **potato** into 0.5cm-thick rounds.
- Place **potatoes** in a baking dish. Drizzle with **olive oil** and season with **salt** and **pepper**.
- Toss to coat, then roast until just tender, **15-20 minutes**.

TIP: The potato will finish cooking in step 4.



4 Make the gratin

- Wipe out frying pan and return to medium heat. Cook the **butter**, **rosemary** and **garlic** until fragrant, **1 minute**.
- Add the **plain flour** and cook, stirring, until a thick paste forms, **2 minutes**.
- Remove pan from heat, then slowly whisk in the **milk** until smooth. Stir in the **salt**, **Parmesan cheese** and a pinch of **pepper**.
- Pour **sauce** over potato in baking dish. Sprinkle with **breadcrumb mixture** and drizzle with **olive oil**.
- Bake **gratin** until golden and bubbling, **10-15 minutes**.



2 Roast the beef sirloin

- Meanwhile, in a large frying pan, heat a drizzle of **olive oil** over high heat. Season **premium sirloin tip** all over, then add to the hot pan. Sear until browned, **1 minute** on all sides.
- Transfer **sirloin** to a lined oven tray. Roast for **17-20 minutes** for medium or until cooked to your liking.
- Remove from oven and cover with foil to rest for **10 minutes**.

TIP: The meat will keep cooking as it rests.



5 Cook the broccoli

- When gratin has **5 minutes** remaining, wipe out frying pan and return to medium-high heat with a drizzle of **olive oil**.
- Cook **broccoli**, tossing, until just tender, **5-6 minutes**.
- Season with **salt** and **pepper**.



3 Get prepped

- Meanwhile, pick **rosemary** leaves, then finely chop.
- Finely chop **garlic**. Cut **broccoli** (including the stalk!) into small florets.
- In a medium bowl, combine **panko breadcrumbs** (see ingredients) with a good drizzle of **olive oil**. Season, then set aside.

TIP: Run your fingers down the rosemary stalk to remove the leaves easily.



6 Serve up

- Thinly slice sirloin tip.
- Divide roast sirloin tip, potato-rosemary gratin and broccoli between plates.
- Spoon any resting juices over the sirloin.
- Dollop with **Italian truffle mayonnaise** and garnish with **pine nuts** to serve. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate