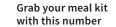


# Roast Sirloin Tip & Potato-Rosemary Gratin

with Broccoli & Truffle Mayo

GOURMET











Potato

Premium Sirloin





Rosemary





Panko Breadcrumbs





Mayonnaise

Parmesan Cheese

**Pantry items** Olive Oil, Butter, Plain Flour, Milk

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



# 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  $\cdot$  Large frying pan  $\cdot$  Oven tray lined with baking paper

# Ingredients

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	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*	1/4 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.

# Fancu a drop?

We recommend pairing this meal with Merlot or Zinfandel



# 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.



## 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.



# 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.



# 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.



# 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.



# 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!



Scan here if you have any questions or concerns





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