

Roast Sirloin & Potato-Rosemary Gratin

with Green Beans & Truffle Mayo

GOURMET

Grab your meal kit
with this number

15



Potato



Premium Sirloin
Tip



Rosemary



Garlic



Green Beans



Panko Breadcrumbs



Parmesan Cheese



Italian Truffle
Mayonnaise



Pine Nuts

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	1 stick	2 sticks
garlic	1 clove	2 cloves
green beans	1 medium packet	2 medium packets
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)	2980kJ (712cal)	324kJ (77cal)
Protein (g)	49.7g	5.4g
Fat, total (g)	37.1g	4g
- saturated (g)	12.3g	1.3g
Carbohydrate (g)	43.6g	4.7g
- sugars (g)	12.7g	1.4g
Sodium (mg)	644mg	69.9mg
Dietary Fibre (g)	7.7g	0.8g

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.

Top Roast Tips!

1. Remove roast from packaging and set aside at room temperature 15 minutes before cooking.
2. Use paper towel to pat dry before seasoning.
3. Check if meat is done by pressing on it gently with tongs: rare is soft, medium is springy and well-done is firm.
4. Let roast rest on a plate for 10 minutes before slicing.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW48



Roast the potato

- See '**Top Roast Tips!**' (below left)!
- Preheat oven to **220°C/200°C fan-forced**.
- Cut **potato** into 0.5cm-thick rounds.
- Place **potatoes** into a baking dish. Drizzle with **olive oil** and season with **salt** and **pepper**.
- Toss to coat, then roast until just tender, **15-20 minutes** (the potato will finish cooking in step 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**.



Roast the 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 **beef** 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 **5 minutes** (it will keep cooking as it rests!).



Cook the green beans

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



Get prepped

- Meanwhile, pick **rosemary** leaves, then finely chop.
- Finely chop **garlic**.
- Trim **green beans**.
- In a medium bowl, combine **panko breadcrumbs** (see ingredients) with a good drizzle of **olive oil**. Season with **pepper**, then set aside.

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



Serve up

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

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