



Roast Sirloin Tip & Rosemary-Potato Gratin

with Green Beans & Truffle Mayo

GOURMET

Grab your Meal Kit with this symbol



Potato



Premium Sirloin Tip



Rosemary



Garlic



Green Beans



Panko Breadcrumbs



Shaved Parmesan Cheese



Italian Truffle Mayonnaise



Pine Nuts

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

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 your hands and any fresh food.

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 small packet	1 large packet
rosemary	1 stick	2 sticks
garlic	1 clove	2 cloves
green beans	1 medium bag	2 medium bags
panko breadcrumbs	½ medium packet	1 medium packet
butter*	20g	40g
plain flour*	1 tbs	2 tbs
milk*	¾ cup	1 ½ cups
salt*	¼ tsp	½ tsp
shaved Parmesan cheese	1 packet (26g)	1 packet (52g)
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)	2987kJ (714Cal)	488kJ (117Cal)
Protein (g)	48.5g	7.9g
Fat, total (g)	37.9g	6.2g
- saturated (g)	12g	2g
Carbohydrate (g)	43.8g	7.2g
- sugars (g)	12.6g	2.1g
Sodium (mg)	676mg	111mg

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 Shiraz or Malbec

Top Steak Tips!

1. Use paper towel to pat steak dry before seasoning.
2. Check if steak is done by pressing on it gently with tongs - rare steak is soft, medium is springy and well-done is firm.
3. For ultimate tenderness, let steak rest on a plate for 10 minutes before slicing.

We're here to help!

Scan here if you have any questions or concerns



Roast the potato

1. Preheat oven to **220°C/200°C fan-forced**. Cut **potato** into 0.5cm-thick rounds.
2. Place **potato** in a baking dish. Drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat.
3. Arrange **potato rounds** so they sit flat in the baking dish, then roast until just tender, **15-20 minutes** (the potato will finish cooking in step 4!).



Make the gratin

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



Cook the steak

1. **See 'Top Steak Tips!' (bottom left)**. 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.
2. Transfer **sirloin** to a lined oven tray. Roast for **17-20 minutes** for medium or until cooked to your liking.
3. Remove from oven and cover with foil to rest for **10 minutes** (it will keep cooking as it rests!).



Cook the green beans

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



Get prepped

1. Meanwhile, pick **rosemary** leaves, then finely chop. Finely chop **garlic**.
2. Trim **green beans**.
3. 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.



Serve up

1. Slice the roast sirloin tip.
2. Divide sirloin, potato-rosemary gratin and green beans between plates.
3. Spoon any resting juices over the sirloin.
4. Dollop with **Italian truffle mayonnaise** and garnish with **pine nuts** to serve. Enjoy!

Rate your recipe

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