



MASSINGBERD - MUNDY

Lincoln Red

B E E F

Steak, Chips & Pepper Sauce

A delicious treat, perfect for a cold winter night, indulgent without being too heavy – well worth the effort to make from scratch!

Ingredients (serves 2):

Chips:

- 2-3 large potatoes, such as King Edwards, or Maris Pipers (approx. 500g)
- 3-4tbsp oil
- Salt and pepper, to taste

Pepper sauce:

- 2tbsp butter unsalted
- 1 small shallot
- 2tbsp black peppercorns
- 75ml beef stock
- 50ml double cream
- Salt, to taste

Steak:

- 2 sirloin steaks, 250-300g each
- 1tbsp oil
- Salt and pepper, to taste

To make your chips:

- First bring a large pan of salted water to the boil and preheat your oven to 200 °C. Then, peel and cut your potatoes into chips, 1cm wide and deep. Once all cut, add to the pan and cook for 4-5 minutes, before draining (this will help your chips be tender).
- Once drained, place on a large baking tray or roasting pan, and drizzle with oil (vegetable or sunflower works best). Turn your chips carefully, making sure every chip is coated in oil. Season generously with salt, and pop into the oven for approx. 25 minutes, or until cooked through and soft on the inside, and crispy and golden on the outside.

To make your pepper sauce:

- First crush your peppercorns in a mortar and pestle (alternatively, if you do not have a mortar and pestle, add your peppercorns to a sealable food bag, and wrap the bag in a towel. Then, use a rolling pin and hit the bag several times, until your peppercorns have been lightly crushed).
- In a medium saucepan, melt your butter over a medium-high heat. Add your finely diced shallot for 2 to 3 minutes until soft, but not golden. Add in your peppercorns, and stir, before adding in the beef stock.
- Bring this to the boil and let boil for 4 minutes. Pour in your cream, and turn your heat down to medium, before stirring and letting your sauce reduce. It should be thick enough to coat the back of a spoon, but still pourable. Season to taste and add in any of the juices from the steak and stir again. Turn down to low, and keep it warm until ready to serve, whilst you cook your steak.
- Turn off the hear, and transfer to a gravy boat for serving.

To cook your steak:

- First bring your steak out of the fridge 30 minutes before you plan to cook it, to allow it to come to room temperature. Pat dry with kitchen towel, and season with plenty of salt and black pepper.
- Heat a heavy bottomed frying pan over a high heat, until very hot. Rub a small amount of oil into both sides of the steak and add to the frying pan, Do not move the steak until it is time to turn over, to help develop a lovely golden colour.

Depending on how you prefer your steak, the cooking times (per side) are:

- Blue – 1 minute per side
 - Rare – 1 ½ minutes per side
 - Medium Rare – 2 minutes per side
 - Medium – 2 ½ minutes per side
 - Well done – 4 minutes per side.
- Once your steaks have cooked on both sides, remove from the pan and place on a pre-warmed plate for 5 minutes to rest. This will help the juices redistribute and ensure your steak is moist and tender. (any juices that accumulate on the plate can be added to your pepper sauce!)
 - To plate up, serve a generous portion of chips, along with your steak. This would be delicious with steamed green beans, or a light salad on the side. Serve alongside your pepper sauce.

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