

21 Day Matured Sirloin Steak Garni and Peppercorn sauce

Ingredients

Garni

- 1 Salad tomato
- 2 cup mushrooms
- 1 onion
- Sea salt and cracked black pepper
- Balsamic vinegar to drizzle
- Olive oil to drizzle

Chips

- 1-2 potatoes
- Vegetable oil to fry
- Sea salt

Beer batter

- 150g plain flour
- 300ml ale
- 300ml soda water

Steak

- 1 Chidswell Farm 21 Day Matured Sirloin Steak
Cut no thinner than 1 inch
- Sea salt and cracked black pepper
- 25g butter
- 1 sprig of thyme

Peppercorn sauce

- 1 large shallot
- 1 tbsp. olive oil
- 1 tbsp. Fresh green peppercorns
- 1 tbsp. Brandy
- 100ml demi glaze (200ml of beef stock)
- 50ml double cream

Method

Garni

- 1) Onto a baking tray place the tomato halved so the inside is facing up with your mushrooms drizzle with olive oil and season. Drizzle a little balsamic over the tomatoes.
- 2) Place into a preheated oven (180°C) for 10 minutes

Beer batter and onion rings

- 1) Add all ingredients to a bowl and whisk
- 2) Leave to stand for 10 minutes and whisk any remaining lumps out
- 3) Slice your onion crosswise and separate into rings
- 4) If you have a fryer set the temperature to 180°C or prepare a pan for shallow frying.

- 5) Coat the rings with flour and shake off excess then coat in batter
- 6) Fry in batches and drain onto kitchen roll.

Chips

- 1) Square of your potatoes and top and tail. I leave a little skin around the corners for presentation and flavor.
- 2) Blanch your chip in hot oil at 140°C until soft but not crumbly
- 3) Remove and allow to cool
- 4) Increase the heat to 180°C and fry until crisp
- 5) Drain on to kitchen paper and sprinkle with sea salt

Steak

- 1) Allow to rest at room temperature for 10 – 15 minutes
- 2) Heat a chargrill pan or a skillet that can be placed in the oven
- 3) Season your steak with sea salt. Start your steak off on its fat side until the fat starts to render down. Seal on each side for 30-60 seconds
- 4) Add your butter, pepper and thyme and place into your preheated oven with the Garni until it is cooked to your liking
- 5) Remove from oven and rest for 5 minutes

Rare 48°C to 52°C

Medium-Rare 54°C to 56°C

Medium 60°C to 65°C

Medium-Well 68°C to 74°C

Well-Done 76°C and up

Peppercorn sauce

- 1) Sweat off your finely diced shallots and green peppercorns in the olive oil without colour
- 2) Flambé the brandy
- 3) Add your demi glaze and gently cook for 5 minutes
- 4) Add the cream and correct the seasoning serve immediately

If using beef stock in the place of demi glaze after adding allow the stock to reduce by half or until thickened

To serve

Plate your rested steak, the tomatoes and mushrooms from the oven, the drained onions rings and stack your chips and finish with the peppercorn sauce.

For colour add some crispy salad leaves or fresh water cress