



## BAKED STRIPLON

### INGREDIENTS:

1-1.5 kg Uczta Qulinarna striploin  
3-4 sprigs thyme or rosemary  
2-3 pressed cloves garlic  
salt, pepper

#### *Hollandaise sauce:*

2 chicken egg yolks  
250 ml warm clarified butter  
200 ml white wine vinegar  
50 g shallot  
a couple grains black pepper  
sprig tarragon

---

### PREPARATION:

1. Marinate the meat 1-2 days before baking in a mix of coarse grained sea salt, freshly crushed black pepper, few fresh sprigs of thyme or rosemary, and a couple of pressed cloves of garlic.
2. Fry the meat on both sides until golden brown, then place in an oven preheated to a temperature of 160oC and bake uncovered for 90 minutes. While baking large pieces of beef it's good to have a needle-shaped kitchen thermometer allowing control over the baking process. A well baked striploin should reach a temperature of 55-57oC on the inside.
3. Prepare hollandaise sauce: Peel shallot and slice into thin slices, put it in a pot, then add a couple grains of black pepper and a sprig of fresh tarragon. Pour vinegar over it and wait until it is reduced by half. Pour vinegar and egg yolks into a metal bowl. Whisk the ingredients in a water bath (place bowl over a pot with boiling water). The texture should be uniform, fluffy and smooth. Be careful not to overheat the yolks, otherwise they will congeal. Slowly add warm clarified butter,



## BAKED STRIPLIN

stirring continually. Season with salt and pepper to taste. The finished sauce should have the texture of loose mayonnaise. Serve as an addition to the striploin.