

## TENDER BEEF SIRLOIN STEAK

### INGREDIENTS:

2 tender beef sirloin steaks  
100 g fresh chanterelles  
150 ml cream 30%  
1 shallot  
30 g butter  
50 g clarified butter or vegetable oil  
4-5 young potatoes  
salt, pepper  
parsley leaves for decoration

### PREPARATION:

1. Prepare sauce: Wash and cook potatoes. Clean and rinse chanterelles, then blanch them for 3 minutes in slightly salted water. Clean and finely chop the shallot, then fry in butter. Drain chanterelles and fry with the shallot. Add cream and heat for a couple of minutes. Slice boiled potatoes and add to sauce. Season everything with salt and pepper.
2. Prepare meat: Place sirloin on a board, sprinkle with salt and freshly ground pepper (you shouldn't salt the steaks unless they will be put in the frying pan straight away). Fry the beef on both sides on a clarified butter or vegetable oil.
3. Bake the steaks. After removing from the oven, let the meat rest for a couple of minutes (allowing the inside and the outside temperature of the meat to even). On a plate, first put the potatoes with sauce, then the meat. Garnish with parsley leaves.

#### Tip

The time the fried meat should spend in the oven depends on the preferred type of steak. Steaks 1.5 cm thick will be medium rare if they spend 2 minutes in an oven heated up to 180°C.



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Steaks can be divided according to how cooked they are:

- rare,
- medium rare,
- well done.