

9 oz Fillet of Beef with Truffle Butter and Roast Potatoes

hellóchef

The combination of truffle butter and steak is bound to impress!

Cals 845 • Prot 64 • Carbs 49 • Fat 46

Gourmet

hellochef.com • 04-383-93-99 • hello@hellochef.com

🕒 cook: 35 min

R3213



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Steak	2 ppl	3 ppl	4 ppl	
Fillet steak	500	750	1000	Grams
Vegetable oil	1	1	2	Tbsp
Salt	1	1	2	Tsp
Black pepper	0.5	1	1	Tsp
Vegetables				
Potatoes	600	900	1200	Grams
Vegetable oil	1	2	2	Tbsp
Garlic cloves	2	3	4	Piece
Shallots	1	1	2	Piece
Spinach	200	300	450	Grams
Salt	1	1	2	Tsp
Truffle butter				
Butter 4*	50	50	100	Grams
Truffle oil	15	15	30	ML
Smoked sea salt	2	2	4	Grams

Allergens

*4 Milk

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information	Per Serving*
Energy (kJ/kcal)	3516 / 845
Fat (g)	45.8
of which saturates (g)	20.2
Carbohydrate (g)	49
of which sugars (g)	6.4
Fiber (g)	10.6
Protein (g)	63.6
Salt (g)	1.9

*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Prep potatoes

Preheat the oven to 200°C/180°C fan. Remove the **steaks** and **butter** from the fridge. Peel the **potatoes** and chop them into bite-sized pieces. Add them to a pot of boiling salted water and cook over a high heat for 5 min or until fork-tender. Once tender, drain and leave to steam dry for 5 min.



2 Make truffle butter

Meanwhile, place the **butter** into a bowl with the **truffle oil** and a pinch of the **smoked sea salt** (reserve the rest for step 6). Mash with a fork until combined. Transfer the **butter** to a square piece of baking paper and roll it up, like an old fashioned sweet. Place it in the fridge or freezer until ready to serve.



3 Roast potatoes

Meanwhile, once drained, add the cooked **potatoes** to a baking tray. Drizzle with a generous amount of **vegetable oil**. Roast for 25–30 min until golden and tender.

Tip! For extra crispy potatoes, shake them around in a colander to fluff up the edges before roasting!



4 Prep spinach

Meanwhile, peel and mince the **garlic**. Peel and slice the **shallots**. Chop the **spinach** roughly.



5 Cook steaks

Pat the **steaks** dry with kitchen paper. Heat a large pan with a drizzle of **oil** over a high heat. Once very hot, add the **steaks** and fry them for 3 min on each side. Place on a baking tray and finish cooking them in the oven for 4–6 min or until cooked to your liking. Transfer the **steaks** to a plate and leave them to rest for 10 min. Once rested, season generously with **salt** and **pepper**. Reserve the pan.



6 Cook spinach

Return the pan to a medium heat with a drizzle of **oil**. Once hot, the **shallots** and **garlic** with a pinch of **salt** and cook for 3 min. Add the **spinach** and cook for 4 min further. Slice the rested **steaks** and season generously with **pepper**. Top with a knob of **truffle butter**. Serve with the **potatoes** and **spinach** to the side. Sprinkle the **potatoes** with a pinch of **smoked sea salt**.