9 oz Fillet of Beef with Truffle Butter

and Roast Potatoes

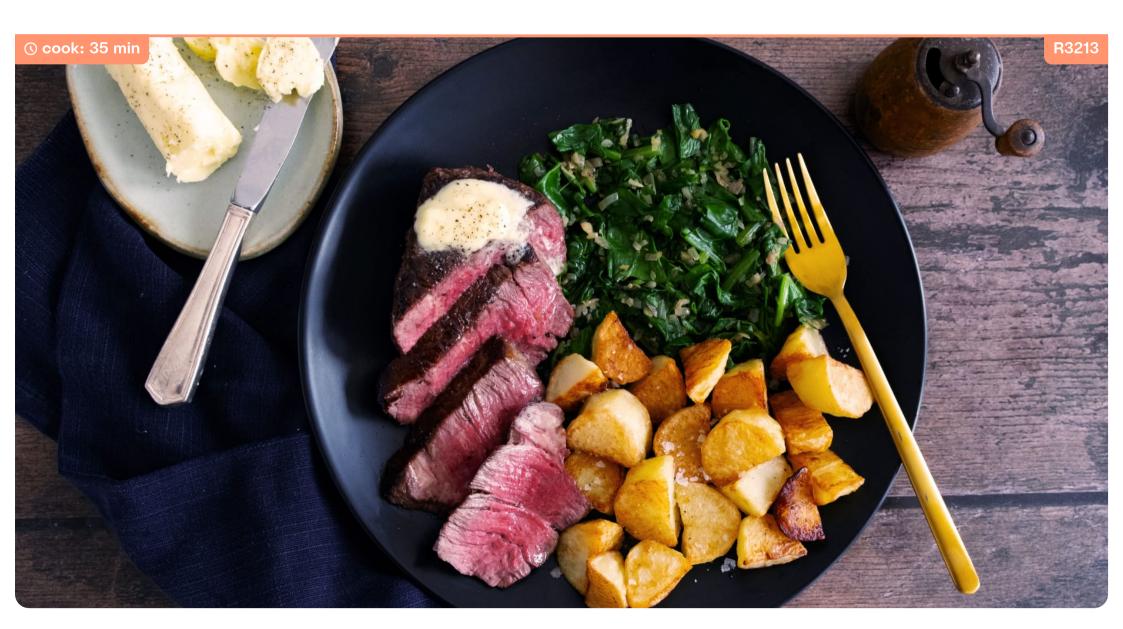
The combination of truffle butter and steak is bound to impress!

hellóchef

Cals 845 • Prot 64 • Carbs 49 • Fat 46

Gourmet

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Before you start

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

Ingredients

mg. careme				
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

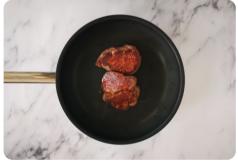
Meanwhile, once drained, add the cooked **potatoes** to a baking tray. Drizzle with a generous amount of **vegetable oil**. Roast for 25–30 min until golden and tender.

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.