

# 9 oz Fillet of Beef with Truffle Butter and Roast Potatoes



*Combining truffle butter and steak is bound to impress!*

**Cooking Time: 35 min | Gluten-Free**  
**Cals 1098 | Prot 72 | Carbs 45 | Fat 71**

## Tips For Fussy Eaters

Serve the truffle butter on the side.

## Pro Tip

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



## Ingredients For 2 For 3 For 4

### Steak

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	450	600	900	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

Salted butter	50	50	100	Grams
Truffle oil	15	15	30	ML
Smoked sea salt	2	2	4	Grams



### 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 any large ones in half. 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 flaky **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 freezer until ready to serve.



### 3 Roast potatoes

Meanwhile, once drained, add the cooked **potatoes** to a baking tray (see pro tip). Drizzle with a generous amount of **vegetable oil**. Roast for 25-30 min.



### 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**. Add the **shallots** and **garlic** and cook for 3 min. Add the **spinach** with a pinch of **salt** and cook for 4 min. 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 flaky **sea salt**.