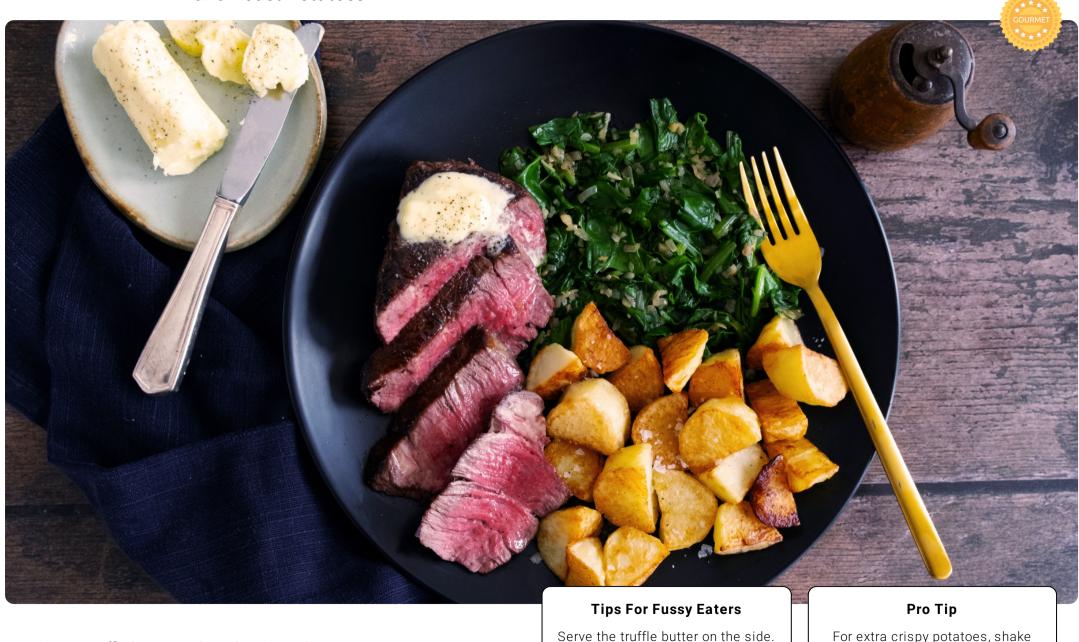
# 9 oz Fillet of Beef with Truffle Butter

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

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



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