



SIGNATURE STEAK FRITES WITH SECRET HERB BUTTER SAUCE



Cooking time: 30mins

Difficulty: Easy

YOU WILL NEED

- Cooking oil
- Frying pan
- Oven tray
- Large bowl & small bowl
- Knife & chopping board

INGREDIENTS

for 2 servings

Sirloin steak (trimmed)	2 x 200g
Entrecôte Secret Herb Butter Sauce	1
Shoestring fries (frozen)	300g
Entrecôte Steak Seasoning	10g
Salad leaves	70g
Red radishes	2
Walnuts	30g
Entrecôte French Dressing	30ml

METHOD

Prepare your ingredients. Ideally remove the steaks and **Secret Herb Butter Sauce** from the fridge 30 minutes prior to cooking to come to room temperature. Thinly slice the radishes. Rub some oil into the steaks and season either side with the **Steak Seasoning**. Toast the walnuts quickly in a pan over low heat, then set aside. Fill a kettle and bring it to the boil.

Cook your shoestring fries according to the packet instructions.

While the fries are cooking heat a pan over high heat until very hot, then carefully place the steaks in. Cook for 3-4 minutes on one side until golden brown, then flip and cook for a further 1 minute for rare, 2 minutes for medium rare, or 3 minutes for medium. Remove and leave to rest on a chopping board.

Flatten the contents of the **Secret Herb Butter Sauce**, so it is evenly distributed in the pouch. Fill a bowl with the hot water from the kettle, then drop the pouch in for 30 seconds. Remove the pouch with tongs and place on a cloth, then massage the bag to mix the sauce. Pour the sauce into a small bowl and mix with a fork to ensure it is combined. If the sauce has 'split' from overheating, add a tablespoon of ice-cold water and whisk until the sauce comes back together.

For the salad, simply mix together the leaves, sliced radish and **French Dressing** in a serving bowl and top with the toasted walnuts.

To serve, carve the steak against the grain and place on a plate with the chips, then drizzle a generous amount of **Secret Herb Butter Sauce** over the steak. Use the remainder of sauce for dipping your fries.



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