



INSTRUCTIONS

FOLLOW THE STEP BY STEP INSTRUCTIONS BELOW
OR SIMPLY OPEN YOUR PHONE CAMERA AND SCAN
THE CODE TO SEE MR. JONES IN ACTION - NOT AN APP.



MOST IMPORTANT: Open a bottle of red wine, pour red wine into glasses & have a drink!

MISE EN PLACE

*(Fancy restaurant talk
for getting shit organised)*

- Refrigerate if not cooking straight away
- Pull **STEAK BOX** & Secret Herb Butter Sauce out of fridge at least **one hour** before you plan on cooking
- Pre-heat your oven to 200 degrees celcius for 30 minutes
- Boil a large pot of water
- Set table while waiting – *treat your self & your mon amour with a candelabra*
- POUR YOURSELF ANOTHER GLASS OF WINE!

STEAK BOX

Cape Grim Angus
Porterhouse Steak &
Pomme Anna

- Discard cardboard from the STEAK BOX, oil the steaks and then season both sides with the Entrecôte Steak Seasoning provided
- Unwrap a French butter pat and pop it on top of your seasoned steak
- Leave the potato '**Pomme Anna**' in the STEAK BOX
- Place the STEAK BOX in your oven – middle shelf
- Cook to your desired 'Cuisson'– cooking temperature from the instructions over leaf- flip your steaks half way through your desired cooking time. *(ie for medium rare – 12 mins total – turn at 6 minutes)*
- Remove **STEAK** from the STEAK BOX and rest on a plate in a warm place
- Potato 'Pomme Anna' will take around **20 mins** or until golden crispy on top - so leave this in oven after taking your steaks out
- Resting – **VERY important** – rest your steak for half the cooking time. *(ie. for medium rare rest for 6 minutes)*
- Carve your steaks into 5 or 6 slices and place on your plates next to your golden 'Pomme Anna'

*Vegetarian Mushroom &
Leek Pithivier with
Pomme Anna*

- Discard cardboard from the foil tray
- Bake in oven for 18—22 minutes until golden and crispy

BAGUETTE

- Sprinkle your par-baked baguette liberally with water and pop in the oven for **6 mins** on the oven rack next to your STEAK BOX

SALAD

- Simply toss French Salad Dressing through our soft leaves salad with radish & walnuts *(contains nuts)*

SECRET HERB BUTTER SAUCE

**(contains nuts)*

- Has your sauce been out of the fridge for at least one hour?
- Make sure you flatten contents of the sauce pouch
- Submerge in your pot of hot water for 30 seconds
- Remove with tongs, place on a cloth and give the bag a massage to mix the sauce
- Pour sauce in to a bowl and then spoon over your steaks and... *voila!*

N.B Should your sauce 'split' from over heating, pour into bowl and add 1 tablespoon of very cold water – whisk with fork until the sauce comes back together

Bon Appetit!



'QUELLE CUISSON'

COOKING TEMPERATURE GUIDE



Blue rare (115F) - seared on the outside, completely red throughout. Meat remains gel-like in texture and difficult to chew; juices are not yet flowing freely.



Medium (134F) - seared outside, 25% pink showing inside. Much drier and tougher than *The Perfect Steak*, but still palatable.



Rare (120F) - seared and still red 75% through the centre. Once the heat transfer is completed during the resting period, this steak will achieve *The Perfect Steak* - tender & juicy.



Medium well (150F) - done throughout with a slight hint of pink. Past the point of no return.



Medium rare (126F) - seared with 50% red centre. Just passed the point of *The Perfect Steak*.



Well done (160F) - 100% brown. Waste of a good quality steak.

TERM (FRENCH)	DESCRIPTION	INTERNAL TEMP	COOKING TIME
Rare (saignant)	cold red center; soft	52–55 °C	10mins
Medium rare (à point)	warm red center; firmer	55–60 °C	12mins
Medium (demi-anglais)	pink and firm	60–65 °C	14mins
Medium well (cuit)	small amount of pink in the center	65–69 °C	16mins
Well done (bien cuit)	grey-brown throughout; firm	71–100 °C	18mins

*NB: These Cookings times are based on pre heated fan forced oven of 200c
Cooking times may vary depending on the quality of your oven, use this as a guide only.*



Get social with us - share your experience via an Instagram post or stories tagging @entrecotemelbourne & hashtag #entrecoteathome



PUT ON THE FRENCH TUNES!

Scan the QR code to play Entrecôte at Home playlist put together by Bremin and Mr. Jones on Spotify.



MERCI BEAUCOUP FOR ALL OF YOUR SUPPORT XX