



21 Day Aged Sirloin Steak and Cheese Board Dauphinoise with Cranberry Brussels Sprouts and Red Wine Jus

32

Steak Night 40-45 Minutes • 1 of your 5 a day



21 Day Aged
British Sirloin Steaks



Potatoes



Brussels Sprouts



Garlic Clove



Mature Cheddar
Cheese



Red Leicester



Creme Fraiche



Chicken Stock
Paste



Grated Hard
Italian Style Cheese



Red Wine
Jus Paste



Red Pepper
Chilli Jelly



Dried Cranberries



Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Saucepan, peeler, colander, garlic press, grater, baking tray, ovenproof dish, frying pan and aluminium foil.

Ingredients

Ingredients	2P	3P	4P
21 Day Aged British Sirloin Steaks**	2	3	4
Potatoes	450g	700g	900g
Brussels Sprouts**	200g	300g	400g
Garlic Clove**	2	3	4
Mature Cheddar Cheese** (7)	30g	40g	60g
Red Leicester** (7)	30g	60g	60g
Crème Fraîche** (7)	150g	225g	300g
Chicken Stock Paste	10g	15g	20g
Grated Hard Italian Style Cheese** (7) (8)	20g	40g	40g
Red Wine Jus Paste (10) (14)	15g	22g	30g
Red Pepper Chilli Jelly	25g	37g	50g
Dried Cranberries	30g	30g	60g
Pantry	2P	3P	4P
Water for the Dauphinoise*	50ml	75ml	100ml
Water for the Jus*	150ml	225ml	300ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	765g	100g
Energy (kJ/kcal)	4373/1045	572/137
Fat (g)	57.3	7.5
Sat. Fat (g)	31.5	4.1
Carbohydrate (g)	75.9	9.9
Sugars (g)	25.5	3.3
Protein (g)	60.7	7.9
Salt (g)	2.78	0.36

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 8) Egg 10) Celery 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7.

Bring a large saucepan of **water** with $\frac{1}{2}$ **tsp salt** to the boil for the **potatoes**.

Remove the **steaks** from your fridge to allow them to come up to room temperature.

Peel and slice the **potatoes** into 1cm thick rounds.
Trim the **Brussels sprouts** and halve through the root.



Red Wine Jus Time

While the **dauphinoise** bakes, pour the **water for the jus** (see pantry for amount) into a small saucepan and bring to the boil on high heat.

Stir in the **red wine jus paste**, then reduce the heat to medium-high. **TIP:** *If your red wine jus paste has hardened, put the sachet in a bowl of hot water for 1 min to loosen.*

Allow the **sauce** to bubble and thicken, stirring regularly, 5-6 mins. Remove from the heat.



Boil the Potatoes

Once boiling, add the **potato slices** to the **water** and simmer until just tender, 8-12 mins. Once cooked, carefully drain in a colander.

Meanwhile, peel and grate the **garlic** (or use a garlic press). Grate the **Cheddar** and **Red Leicester**.

Pop the **Brussels sprouts** onto a baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer.

When the oven is hot, roast on the middle shelf until browned and tender, 18-20 mins. Turn halfway through.



Fry your Steaks

Meanwhile, heat a drizzle of **oil** in a large frying pan on high heat. Season the **steaks** with **salt** and **pepper**.

Once hot, lay the **steaks** into the pan and fry until browned, 1 min on each side. Lower the heat slightly and cook for another 1-2 mins on each side if you want them medium-rare. **TIP:** *Cook for 1-2 mins more if you like it more well done.*

Once cooked, transfer to a board, cover with foil and allow to rest for a couple of mins. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. The steak is safe to eat when browned on the outside.*

When the **sprouts** are roasted, add the **red pepper chilli jelly** and **cranberries** to the tray and toss to coat.

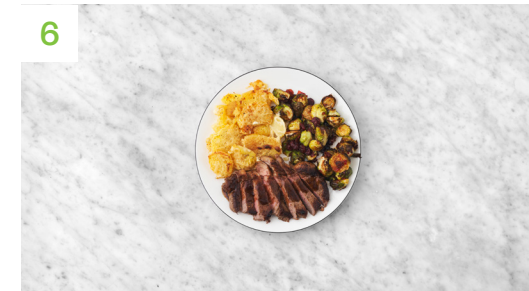


Bake your Dauphinoise

Return the (now empty) **potato** pan to medium heat with a drizzle of **oil**. Once hot, add the **garlic** and cook until fragrant, 30 secs.

Stir in the **crème fraîche**, **chicken stock paste**, **Cheddar**, **Red Leicester** and the **water for the dauphinoise** (see pantry for amount). Bring to the boil, then remove from the heat. Season to taste with **salt** and **pepper**. Lay the **cooked potato slices** in layers in an appropriately sized ovenproof dish, then pour over the **creamy sauce**. Sprinkle over the **hard Italian style cheese**.

Bake on the top shelf of your oven until golden brown and bubbly, 15-20 mins. **TIP:** *Put the dish onto a baking tray to catch any drips.*



Slice and Serve

When everything's ready, slice the **steaks** widthways into 1cm thick slices and transfer to your plates.

Serve the **cheeseboard dauphinoise** and **cranberry Brussels sprouts** alongside.

Spoon the **red wine jus** over the **steaks** to finish.

Enjoy!

