



Steak with Mushroom Sauce & Chive Mash

Cooking Time: 15 mins
Preparation Time: 10 mins
Servings: 4

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A hearty and tasty traditional meal, ideal for pub and restaurant menus.

Ingredients:

For the Sauce:

- 100ml Recipere Beef Bouillon
- 50ml Kerrymaid Whipping Cream
- 4 Sirloin steaks, trimmed
- Salt and freshly ground black pepper
- 200g Sliced mushrooms
- 1tsp Olive oil
- 2tbs Butter
- 2 Shallots finely chopped
- 100ml Red wine

For the Mash:

- 4 Large potatoes, peeled and diced
- 100ml Kerrymaid Double cream
- Large knob of unsalted butter
- 1tbs Fresh chives, chopped
- Salt and freshly ground black pepper



Method:

1. Bring a pan of water to the boil and blanch the potato for 6-8 minutes, or until tender.
2. Drain the potatoes and return to the pan. Add the cream and butter and mash together until smooth. Stir in the chives.
3. Season the steak with salt and pepper.
4. Heat the oil in a frying pan and fry the steak for two minutes on each side (or until cooked as required).
5. Put on a plate to rest.
6. Sauté the shallots and the mushrooms in the same pan.
7. Deglaze with the red wine and reduce by half.
8. Add the Aromont Beef Stock and reduce.
9. Add the cream, simmer and correct the seasoning as required.
10. Spoon the chive mash to a serving plate and then serve the steak alongside. Pour the sauce over the steak.