

Dry-aged sirloin steak with chimichurri sauce & a posh cheesy mash



PUNK CHEF
ON THE ROAD



Ingredients

Dry-aged sirloin

2x200g dry aged sirloin steaks

2 tbsp olive oil

Maldon salt

Black pepper

Chimichurri sauce

1 fresh red chilli, finely chopped

1 garlic clove, minced

50ml balsamic vinegar

1 pinch of Maldon salt

2 spring onions, finely chopped

1 bunch of coriander, finely chopped

1 bunch of parsley, finely chopped

2 tbsp oregano, finely chopped

100ml extra virgin olive oil

Posh cheesy mash

1kg potatoes

2 cloves garlic

150g butter, maybe more

1 tbsp Dijon mustard

6 tbsp milk

600g semi-hard cheese



Method

Posh cheesy mash:

Peel, rinse and cut potatoes into slightly smaller pieces. Peel garlic. Cook potatoes and garlic in salted boiling water for about 25 minutes. Drain. Mash potatoes with butter, milk and dijon mustard until smooth. Grate cheese into potatoes. Over low heat, cook potatoes, stirring with a wooden spoon, until cheese melts.

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Steak:

Put a griddle pan on the heat, season the steak with oil, salt and pepper. Once the pan is hot, cook the steak for a few minutes on each side, or longer if you prefer your steak more well done (cooking time depends on the thickness of your steak). Once cooked to your liking, take the steak out of the pan and leave it to rest on a warm dish.

Chimichurri sauce:

Add all ingredients to a small bowl and mix well. Leave for a couple of minutes for the flavours to develop.

To plate:

When the steak has rested, spoon mash onto a plate. Slice the steak into thin strips, place on top of the mash and spoon over the chimichurri sauce.