



HOBSON'S
CHOICE

BEEF TAGLIATA WITH SALSA VERDE

SERVES 6

Gaggenau Appliance:

Combi Steam Oven - Sous Vide

Settings:

58°C - for medium rare

Cooking Time:

60 minutes

Preparation Time:

20 minute

INGREDIENTS

600g fillet steak

2 tbsp butter*

Salt

For Salsa Verde

2 anchovy fillets*

2 tbsp capers

1 garlic clove

100g flat leaf parsley, leaves picked

50g mint, leaves picked

100ml extra virgin olive oil

1 tsbp Dijon mustard*

Salt

For Salad

100g rocket

3 tsbp balsamic vinegar*

3 tsbp extra virgin olive oil

75g parmesan cheese shavings*

METHOD

To make the beef, seal the meat in a vacuum pack machine. Place into the preheated combi steam oven and cook for 60 minutes for medium rare.

Carefully remove from the oven and leave to cool slightly.

Once cool enough to handle remove the beef from the bags and pat dry with kitchen roll and season well with salt.

Meanwhile, heat the butter in a large-non stick pan and once the butter is foaming add the beef and baste to colour well on both sides.

Remove from the pan and leave to rest.

Place all the ingredients for the salsa verde into a food processor and blitz until nearly smooth.

To serve, dress the rocket with the balsamic vinegar and extra virgin olive oil.

Toss the dressed leaves onto a platter, slice the beef thinly and scatter over the leaves.

Spoon the salsa verde over the beef and scatter the parmesan shavings over the top.

*Allergens are highlighted in bold

GAGGENAU