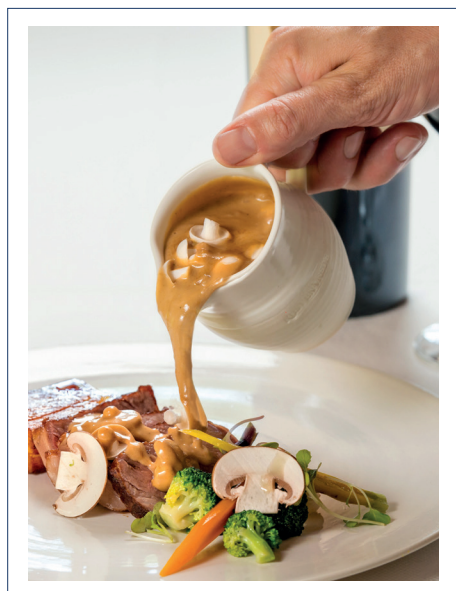


THE STELLENBOSCH COLLECTION

GRILLED SIRLOIN WITH COFFEE AND DIANE SAUCE

BY CHEF FABIO DANIEL



4 Medium potatoes
250 g Butter
25g Thyme
Salt to taste
12 Baby carrots
2 Cloves garlic
2 Sprigs thyme
Water
Olive oil
4 x 250g Sirloin Steaks
Rosemary
3 shallots, peeled
1 tablespoon salted butter
1 garlic clove, peeled
1-2 tablespoons Worcester-
shire sauce, to taste
1 tablespoon Dijon mustard
79ml brandy or cognac

Preheat oven to 180°C.

Peel and slice the potatoes on a mandolin slicer. Do not place the peeled or sliced potatoes in water.

Melt 200g of the butter with the thyme in a pot on the stove.

Line an oven dish or tray with baking paper. Layer two layers of potato, the melted butter and a small sprinkling of salt. Repeat until potatoes are done. Cover with another sheet of baking paper and place a second tray on top. Bake in the oven for about 40 minutes.

Once the potatoes are out of the oven, place it in a press or place some heavy objects on the tray until the potatoes are cool.

To serve, slice into portions and pan fry in a very hot pan with oil and add a knob of butter when desired colour and crispiness has been reached.

Place the baby carrots with 1 clove garlic, 2 sprigs of thyme, 50g butter in a baking tray or dish and coat with olive oil. Add just enough water to cover the bottom of the tray and roast at 180°C for about 15-20 minutes.

Rub the steaks with olive oil and place fat-side down on a hot skeleton grill and grill for 1½ minutes. Flip onto side and grill for another minute. Flip onto other side and grill for a minute again. Flip continuously for about 12-15 minutes for medium-rare depending on the grill. A good pan on the stove will work as well, just add a knob of butter at the very end.

Rest the steak in a tray with butter, 1 clove garlic and a few sprigs of rosemary for about 5-10 minutes to keep the juice inside. Finish by flash-frying in a pan about ten seconds each side before serving.

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1 cup heavy cream
Handful of Shimeji Mushroom
Heads
½ Shot of Espresso
12 Tenderstem Broccolini
Small handful of flat-leaf
parsley

To make the sauce for the steaks, heat some olive oil in a pan. Slice the shallots and add to the pan, allow to soften briefly before slicing and adding the tablespoon of butter.

Crush in the garlic using a garlic press. Add the Worcestershire sauce, then the mustard and heat through for a minute.

Turn up the heat and tilt the pan away from you. Pour the brandy into the far end and allow it to ignite - be careful that the flame that flares up doesn't burn you!

Once the alcohol has burnt off, swirl the juices around the pan. Add the cream and allow the sauce to thicken before turning down the heat. Add the mushrooms, remove from heat and whisk in the half shot of espresso.

Blanch the broccolini in boiling salted water for about a minute and plunge in an ice bath. Remove with a slotted spoon.

Place the potatoes, carrots and broccolini on a plate. Arrange the steaks alongside, spoon the sauce on top and sprinkle with the parsley.