

Sirloin slices with white bread crust, dried fruit and colourful roasted vegetables

50—60 Min

Ingredients 6 Portions

= Kotányi Produkte

For the sirloin

3 pc..	Sirloin cuts, each 320 g
3 tbsp	Steak Seasoning Salt
1 tbsp	Seed oil

For the white bread crust

40 g	Butter, soft
75 g	White bread crumbs
2 tbsp	Chopped dried fruit (e.g. apricots, cranberries)
1 tbsp	Chopped fresh parsley
1 pinch	Sea Salt, Coarse
2 tbsp	Seed oil

For the veggies

1 pc.	Broccoli
1 pc..	Cauliflower
3 pc.	Carrots
3 tbsp	Kotányi seasoning mix for vegetables
3 tbsp	Almonds, shredded
1 tsbp	Butter

For the potatoes

4 pc.	Big potatoes, firm cooking
1 tbsp	Seed oil

Preparation

1. Wash the potatoes and boil them in salted water.
2. Cut the broccoli and cauliflower into bite-sized florets. Peel the carrots and cut into 2-3 cm long sticks.
3. Blanch each vegetable separately in salted water and then cool in ice water.
4. Peel the cooked potatoes and cut into small cubes or balls.
5. Cut the beef slices in half and season with the steak spice. Sear the 6 pieces of meat on both sides in a pan with a little oil. Then bake in the oven at 170 °C for 6 minutes.
6. Das Backrohr auf 240 °C Oberhitze vorheizen und das Fleisch währenddessen rasten lassen.
7. Toast the almonds in a pan until lightly browned. Toss the broccoli, cauliflower, and carrots in a pan with butter and season with the Kotányi vegetable spice mix. Sprinkle with the almonds before serving.
8. Fry the potatoes in a pan with oil until they are evenly browned.
9. For the crust, mix all the ingredients together and brush the meat with the mixture. Place in an ovenproof dish coated with oil and bake for a few minutes.