



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.

