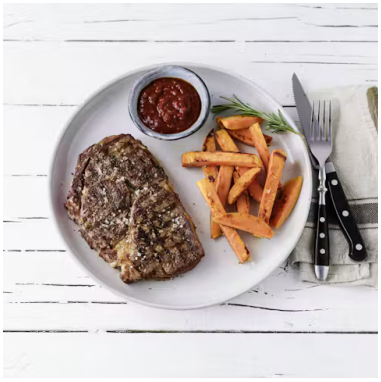


Steak with Sweet Potato Fries and Magic Dust Dip

45–60 Min

Ingredients 4 Portions

= Kotányi Produkte

4 piece	Rib eye steaks (approx. 250 g)
4 tsp.	Magic Dust Grill Seasoning Mix
4 tbsp.	Sunflower oil
800 g	Sweet potatoes
	Olive oil
1 tsp.	Garlic Granules
	Sea Salt, Coarse
	Pepper Black, Ground
	Starch e.g. corn starch

For the Magic Dust dip

1 piece	Shallot
1 tbsp.	Olive oil
200 ml	Apple juice
1 tsp.	Garlic Granules
2 tsp.	Magic Dust Grill Seasoning Mix
2 tbsp.	Tomato puree

Preparation

1. Combine Kotányi Grill Magic Dust mix with the sunflower oil to form a marinade. Rub it onto the rib eye steaks and allow to infuse until ready to use.
2. Peel the sweet potatoes and cut into fries. Leave them to soak in a large bowl of water for an hour if possible. Rinse the fries well, dry, season with salt and pepper and mix with a splash of olive oil and Kotányi Rosemary. Sprinkle with starch.
3. Place on a on a baking tray lined with baking parchment (they mustn't be touching) and bake in a preheated oven for around 15–20 minutes at 250°C (482°F) using the conventional oven setting.
4. To make the Magic Dust dip: Peel and finely chop the shallot. Sweat in a pan of olive oil and use the apple juice to deglaze. Add Kotányi Grill Magic Dust, then quickly bring to the boil. Add the tomato puree and allow to thicken. Season with salt and pepper.
5. Grill the rib eye steaks for around 3–6 minutes on both sides depending on how thick they are and how you like your steak cooked, then season with salt and pepper. Then cover and rest for 5 minutes.
6. Dish the steaks up with the sweet potato fries and Magic Dust dip and serve.