



STEAK DIANE

Serves 2

Hands-on time: 20 minutes | Oven time: 25 minutes plus resting

INGREDIENTS

300g waxy potatoes (such as kipfler), cut into wedges

Olive oil for drizzling

4 garlic cloves, unpeeled and bashed

2 fresh rosemary sprigs

2 fresh thyme sprigs

2 x 200g Maleny Black Angus Beef sirloin or rump steaks

1/4 tsp black peppercorns, crushed in a pestle and mortar

1/2 tsp green peppercorns, crushed in a pestle and mortar

Watercress or steamed veg
(eg. beans, broccoli, cauliflower, carrot) to serve

INGREDIENTS FOR THE SAUCE

Splash olive oil

2 shallots, finely sliced

2 tbsp brandy

150ml Maleny Black Angus Beef bone broth or beef stock

3 tbsp crème fraîche or sour cream

1 tbsp hot horseradish cream (from a jar)

TURN OVER FOR METHOD





METHOD

1. Heat the oven to 200°C/180°C fan/gas 6. Toss the potatoes with a drizzle of oil, the garlic, herbs and plenty of salt and pepper in a roasting tray. Roast for 25 minutes, shaking halfway through, until the potatoes are tender and golden.
2. After the potatoes have been in the oven for 15 minutes, heat a drizzle of oil in a large, heavy-based frying pan set over a medium-high heat. Season the Maleny Black Angus Beef steaks with salt and most of both peppers.
3. Cook in the pan for 3 minutes on each side for medium-rare (or until done to your liking). Remove and set aside to rest.
4. For the sauce, heat a splash of oil in the steak pan over a medium heat, add the shallots and cook, stirring, for 4-5 minutes until golden. Add the brandy and bubble on a high heat until most of it has evaporated. Add the bone broth and return to the boil, using a wooden spoon to scrape up all the tasty bits from the base of the pan. Turn the heat to low, stir in the crème fraîche and horseradish, then season.
5. Slice the steak and return to the pan with the sauce. Serve with the herby roast potatoes, plenty of sauce and watercress or steamed veggies on the side.

Enjoy!

