Sirloin

Recipe by V-ZUG Ltd.



Preparation	25 Mins
Cooking time	3 Hrs
Portions	4
Appliance	CombairSteamer V6000 from 2021

sirloin steak with herb breadcrumbs

Sirloin

600 g sirloin of beef joint

Some salt

Some pepper

Clarified butter for searing

Some fleur de sel

Herb breadcrumbs

2 shallots, chopped

1 clove of garlic, chopped

Clarified butter for sweating

50 g butter

5 tbsp breadcrumbs

1 chilli pepper

5 sprigs of rosemary, chopped

5 sprigs of thyme, chopped

½ tsp salt

Sirloin

Salt the meat generously. Heat clarified butter in a frying pan. Sear the meat on all sides and season with pepper. Put on a wire shelf in the middle shelf position. Line a baking tray with baking paper and put in the bottom shelf position. Insert the food probe into the thickest part of the meat and connect it to the cooking space.

Using the soft roasting seared mode, cook at a food probe temperature of 58 °C for 3 hours.

Herb breadcrumbs

Sweat the shallots and garlic in a little clarified butter in a small pan over a medium heat until soft. Add the rest of the ingredients and cook until golden brown. Remove the chilli pepper.

Serving

Carve the meat. Sprinkle some fleur de sel on the cut surfaces and spread herb breadcrumbs over the top.

Cooking steps

Soft roasting, to food temperature 58 °C(max 3 Hrs)

Accessories

Baking tray

Wire shelf

Food probe

Additional information

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