

# CRUSH

## SIRLOIN STEAK WITH 15-HOUR POTATOES

---

*Melt-in-the-mouth Wagyu sirloin steak topped with a flavourful sundried tomato drizzle. Crispy duck-fat potatoes are the ideal accompaniment.*

---

*Categories: Beef & Veal, Festivities, Potatoes*

---

### INGREDIENTS

#### 15-Hour Potatoes

8 large potatoes  
¼ C (60 ml) melted duck fat  
sea salt

a mandoline slicer  
baking paper  
a loaf tin

#### Smoky Sundried Tomato Drizzle

60 g sundried tomato in oil  
1 tsp (5 ml) smoked paprika  
¼ C (60 ml) extra virgin olive oil  
salt and pepper

#### Wagyu Sirloin Steak

olive oil  
350 g Wagyu Sirloin Steak  
sea salt



## METHOD

### 15-Hour Potatoes

Preheat the oven to 120 °C and line the loaf tin with baking paper.

Peel the potatoes and then thinly slice using a mandoline (use the thinnest setting – 1.5 mm).

Place the potato slices into a large bowl and pour the duck fat over. Season well with salt and then use your hands to toss and coat the potatoes well.

Lay potato slices into the loaf tin, overlapping them to form a layer. Continue layering until all of the potato slices have been used. Cover with a piece of baking paper and bake in the oven for 3 hours. After 3 hours, take the loaf tin out of the oven and place something heavy (like 3 food tins) or another loaf tin with something heavy in it on top. The idea is to compress the potatoes together. Let the potatoes cool, then place into the fridge, along with the weight on top, and leave overnight.

The next day, invert the loaf tin and release the potato loaf onto a cutting board. Remove the baking paper and slice the potato loaf into neat rectangles. You can also cut the rectangles again into squares, depending on how many portions you want to have. Place onto a tray and put back into the fridge until it's time to fry.

### Smoky Sundried Tomato Drizzle

Combine all of the ingredients in a deep bowl/container and blitz with a stick blender to combine. You want it to be drizzling consistency, so add extra olive oil if needed to loosen. Season to taste and set aside.

### 15-Hour Potatoes cont.

Half fill a large pot or Dutch oven with oil and set it over high heat. Bring the oil to 180 °C, then carefully fry the potatoes in batches until golden and crispy. Drain on some kitchen towel and season with salt immediately.

### Wagyu Sirloin Steak

Set a large cast iron frying pan over medium-high heat to preheat. Rub the steak with a little olive oil and season with salt. Carefully lay the steak into the hot pan and cook for one minute a side for 6-8 minutes. At the 6 minute mark, use a digital thermometer to check the internal

temperature – you're aiming for 50-52 °C. The steak will continue to rise in temperature as it rests, leaving you with a perfect medium-rare (55-60 °C).

Slice the steak and season. Serve drizzled with sundried tomato sauce, with crispy potatoes on the side.

*Wagyu Beef sponsored by The Wagyu Experience*

---