Sirloin with coffee sauce



Consejo del chef

Serve with potatoes, add some salt and pepper, and pour the sauce to taste on top.

Raciones para 3

- ❏ **400 gr** Sirloin
- ❏ **300 gr** Potatoes for garnish
- ❏ **1** Cup of long espresso
- ❏ **1/2** Teaspoon cinnamon powder
- ❏ **1** Tablespoon of brown sugar
- ❏ **20 ml** Port wine
- ❏ **40 gr** Butter
- ❏ Olive oil
- ❏ Salt flakes
- ❏ Black pepper

1. For the baked potatoes, cut the potatoes into wedges and toss them with oil in a bowl. Place them on the FryMaster tray and bake for 20 minutes at 200 °C using the AirFry function.
2. Meanwhile, prepare the coffee sauce. Make a long espresso in the coffeemaker. Combine the espresso with cinnamon and sugar in a saucepan and cook until all the ingredients blend together.
3. Remove from heat and finish with cold butter. Set aside. If the sauce is runny, add some flour mixed with water and pour it into the sauce until it thickens.
4. To cook the sirloin, cut the meat into thick slices and heat a skillet with olive oil. When it is hot, cook the sirloin for two minutes on each side and remove it from the heat.

Chef's Notes

https://cookinglovers.teka.com/en/receta/solomillo-salsa-cafe/