

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/>

