



## 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

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

