Rossini sirloin steak



Consejo del chef

Plate it on a roasted round slice of bread, add some salt flakes, then the sauce, and garnish with the shallots and mushrooms to taste. Finish the recipe by adding some black truffle flakes too.

Raciones para 2

- ❏ **1** Veal sirloin steak
- ❏ Olive oil
- ❏ **4** Bread slices
- ❏ **4** Foie slices
- ❏ Flake salt
- ❏ Black truffle
- ❏ **100 gr** Butter
- ❏ **8** Shallots
- ❏ **180 gr** Mushrooms
- ❏ **160 ml** Red wine
- ❏ **200 ml** Meat broth
- ❏ **10 gr** Corn starch
- ❏ **50 ml** Water

1. Melt the butter, add the peeled shallots, and cook until golden brown. Add the sliced mushrooms and cook for five more minutes. Set aside.

2. Add red wine to the same pan where we have cooked the vegetables and reduce it. Pour in the meat stock, stir, bring it to a boil, and cook for 15 minutes over medium-low heat. If the sauce is not thick enough, use some corn starch dissolved in water and cook it again while stirring with a whisker until it thickens.

3. Slice the sirloin into medallions and brush them with olive oil all over. Cook in the SteakMaster oven with the fillet mignon automatic function. When the oven tells us to flip the medallions, place a slice of foie on the top of each piece and cook for three more minutes, or until the foie is golden brown.

Chef's Notes

https://cookinglovers.teka.com/en/receta/solomillo-rossini/