

Sirloin steak with a Tamarind mayo



Chef Paul Froggatt
- Saint Pierre -



*The
Perfect Meal*

Episode 4

Ingredients

Sirloin steak (OZ)

2 Eggs yolks
1 spoon Mustard djon
200gm sunflower oil
dash Salt
dash Pepper
2 pcs Sweet potato
200gm Pine nuts
Tamarind to taste

Method

- 1) Whisk egg yolks and mustard.
- 2) Cook tamarind in water
- 3) Reduce liquid
- 4) whisk in the oil
- 5) Add tamarind juice to mayo
- 6) Cut sirloin steak in strips
- 7) Salt and pepper to taste
- 8) Pan sear sirloin strips
- 9) Grate sweet potato
- 10) Deep fry sweet potato to make chips
- 11) Crush pine nuts
- 12) Drizzle sauce over sirloin strips and add pine nuts.
- 13) Garnish with sweet potato chips