



Peppercorn Sirloin with Dauphinois Potatoes

Feed a crowd with this delicious dish that's full of flavour...

Serves: 6

Prepare: 10 Minutes

Cook: 1 Hour 10 Minutes

Difficulty: Medium

Ingredients

For The Sirloin

- 2kg beef sirloin joint
- 1tbsp dijon mustard
- 1/2tbsp runny honey
- 1/3tbsp dried mixed herbs
- 2tbsp mixed peppercorns
- sea salt

For The Dauphinois Potatoes

- 1kg potatoes
- 1tbsp salted butter
- 2 shallots, thinly sliced
- 1 garlic clove, crushed
- Pinch sea salt
- 1 tbsp pink peppercorns
- 300ml whole milk
- 300ml double cream
- 1tsp ground nutmeg
- 50g cheddar, grated

Method

1. Remove the joint from the fridge and allow it to come to room temperature for 15 minutes. Preheat the oven to 220°C/200°C fan/gas 7
2. In a small bowl combine ht mustard, honey and mixed herbs. In a pestle and mortar, roughly crush the peppercorns
3. Place the sirloin joint on a roasting tin and season generously with salt. Coat the joint with the mustard mix before patting on the crushed peppercorns forming a crust all over the joint
4. Place the in the oven for 20 minutes before turning down to 160C/140C fan/gas 3 for a further 50 minutes for rare, 60 minutes for medium and 65 - 70 minutes for well done
5. In the meantime, make the dauphinois potatoes. Peel the potatoes and cut into 0.5cm slices and place in a pan of lightly salted water. Bring the pan to the boil, lower heat to a gentle simmer and allow the potatoes to cook for approximately 5 minutes until the slices are just tender when tested with a knife but still holding form
6. Drain the slices into a colander and gently wash with cold water to remove any excess starch. Place half the potatoes slices in a baking dish and reserve the remaining potatoes whilst you make the sauce
7. In a large saucepan, melt the butter before adding the shallots and garlic along with a generous pinch of salt. Fry for 3 - 4 minutes over a low to medium heat until the shallots begin to soften
8. Lightly crush the peppercorns and add to the shallots before adding the milk and cream to the pan. Sprinkle in the nutmeg, stir all the ingredients together and allow the pan to come to a gentle boil
9. Remove the pan from the heat and pour half the liquid

over the potatoes ensuring not to leave the shallots in the bottom of the pan (they are best sandwiched between two layers of potatoes then all on the top of the dish). Add the reserved potato slices before pouring over the remaining sauce and sprinkle over the cheese

10. Place the potatoes in the oven with the joint for the last 45 minutes of cooking. When the beef is ready, remove from the oven and cover and rest for at least 10 minutes. In this time, increase the oven temperature to brown off the dauphinois potatoes. Remove the potatoes from the oven when they are golden brown and tender when tested with a knife
11. Generously carve the beef and serve alongside the creamy, golden dauphinois potatoes and seasonal greens