



Award Winning Pastures New Sirloin Steaks with Peppercorn Sauce

Ingredients

4x Pastures New Sirloin steaks
4 x 4 cherry tomatoes on the vine
1 x large white onion
800g Chips
50g Watercress
50g plain flour
1x beaten egg
100g breadcrumbs
Creamy peppercorn sauce
Oil for frying
Sea salt & freshly ground black pepper

Method

Remove steaks from fridge and bring to room temperature
Season well and oil lightly
Place in a hot griddle pan and brown on both sides (1 minute per side)
Place under a hot grill for approx 5-6 minutes for medium, remove and leave to rest
Peel and slice onion into thick rings, flour the rings shaking off excess and dip into beaten egg mix then breadcrumbs
Deep fry onion rings at 170c until golden brown and crispy
Place cherry tomatoes in a hot oiled pan and fry until the skin start to split
Warm peppercorn sauce and serve on side
Serve with freshly cooked chips and watercress garnish