




# Grass fed porterhouse

Chilli broccolini & roast root vegetable purée

 20 minutes

 Skill  
Medium

 About  
810

GATHER  
YOUR **YELLOW**  
INGREDIENTS



## Ingredients

**1**

1  
1/2  
170g  
1/2

**2**

2  
1  
340g  
1

**4**

4  
2  
680g  
2

 Serves

Grass fed porterhouse steaks  
Red chilli  
Roast root vegetable puree  
Broccolini bunch

# Method

 No pre-heat required.

**UTENSILS:** Large frypan, two medium saucepans



## PREPARE THE INGREDIENTS

Remove the base of the broccolini. Finely slice the red chilli.



## HEAT THE PUREE

Place the puree in a medium saucepan over a medium heat. Stir over the heat for 5-7 minutes.



## COOK THE BROCCOLINI

Cook the broccolini in rapidly boiling water for 4 minutes over a high heat. Remove from the heat and strain. Toss with olive oil and garnish with sliced chilli and salt.



## COOK THE STEAK

Place a large frypan with 1 tbs of oil over a high heat. Once the pan is sizzling hot, carefully add the steaks to the pan. Cook for 5-6 minutes on one side. Turn and cook for a further 3 minutes on the other side. Remove from the pan and allow to rest for 3 minutes.



## PLATE THE DISH

To plate the dish, serve the puree and broccolini on a plate. Serve alongside the steak.

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### Wine Matching

Pair with a Victorian Shiraz.