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## RECIPE OF THE WEEK

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# Dry Aged Steak with Truffle Butter, Hasselback Potatoes & Wild Rocket Salad

Good steak is always a favourite on any restaurant or gastropub menu but dry aged steak is only something you can enjoy at home if you have a good butcher. Here Sara adds an a twist by pairing steak with Hasselback potatoes which have the crispy edges of gastropub Pommes Frites, centres as creamy



as mashed potatoes with the added bonus of wholesome baked potatoes in disguise. All you need is a sharp knife and a handful of peppery wild and some dressing or sauce to create a dinner fit for a king.

*2 good sized dry aged rump or sirloin steaks  
a few large waxy potatoes like Valor or Estima*

*2 large handfuls of wild rocket  
a piece of Grana Padano or Parmigiano*

*Reggiano cheese  
a knob of Squisito truffle butter  
a few sprigs of thyme*

Preheat your oven at 200°C/gas mark 6. Peel two medium-sized baking or waxy potatoes, cut in half lengthways and place them cut side down on a chopping board between two chopsticks or cocktail sticks laid out as railway lines. Using a kitchen knife, make thin slices across each potato by cutting down to the sticks so the pieces of potato are still joined at the base as picture to the left.

Transfer the potatoes to a roasting tin, brush with goose fat or olive oil and melted butter then roast for approximately an hour until softly tender inside and crisp outside.

Prepare your rocket in a bowl by rinsing in cold water and spinning dry. Bring your Grana Padano up to room temperature ready to dress your steak and salad later.

After 45mins or so preheat your griddle pan ready to cook the steaks. You want you griddle hot to smoking and take you meat out of the fridge 30 to 60 minutes before cooking. Rubs your hands with olive oil then rub the steaks before putting on the pan. We use a temperature probe which gives 52°C for rare, 60°C for medium and 71°C for well done when they are rested covered in foil on a warm plate for 3-5 mins.

For that touch of luxury we add a knob of truffle butter whilst resting or you can try some peppercorn and brandy or porcini muhsroom sauce from our shop.

When it comes to salad we like a bit of peppery wild rocket dressed wth just olive oil, pared Grana Padano and a little squish of balsamic glaze since good steak speaks for itself. Serves 2.

To download this recipe go to [www.squisito-deli.co.uk](http://www.squisito-deli.co.uk)

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