

Webid00857hero herbcrustedbeef 241

Herb-Crusted Beef

with Pommes Anna



20-30min



2 Portions

Pommes Anna, the classic French side, never fails to impress. Simply layer thinly sliced potatoes with a generous dose of melted butter, then let time in the oven bring it to soft, crunchy submission. Partnered with grass-fed beef topped with a crispy herb crust, this all-in-one dish is perfect for Christmas Day or Boxing Day meal.

What we send

- green beans
- potatoes, lemon
- parsley, garlic clove
- grass-fed beef rump steaks
- panko breadcrumbs ¹

What you'll require

- butter ⁷
- Dijon mustard ¹⁷
- olive oil
- sea salt and pepper

Utensils

- baking paper
- foil
- medium frypan
- medium saucepan
- oven tray
- small saucepan

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Milk (7), Sulphites (17).
May contain traces of other allergens.

Nutrition per serving

Energy 615kcal, Fat 25.9g, Carbs 53.4g, Proteins 35.3g



1. Prepare pommes Anna

Preheat oven to 220C. Melt **butter** in a small saucepan over low heat, then turn off the heat. Thinly slice **potatoes** into 2mm-thick rounds, using a mandoline if you have one. Put butter and potato in a bowl, season well with **salt and pepper** and combine well. Line two oven trays with baking paper. Tear or cut foil into six 10cm squares.



2. Cook pommes Anna

Arrange **potato** in stacks approximately 6cm high on each foil square, then scrunch foil around the base to prevent the stacks from collapsing. Put on one oven tray and roast for 20-25 mins until golden and cooked through.



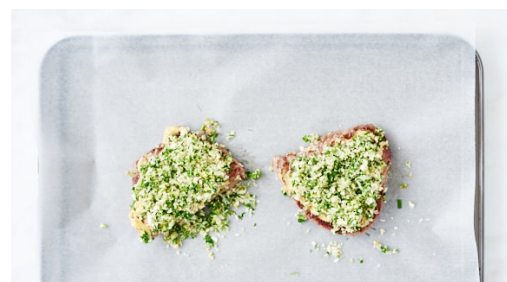
3. Prepare crust mixture

Meanwhile, finely grate the zest of **half the lemon** (reserve remaining lemon for another use). Finely chop the **garlic** and **parsley**, including the stems. Combine **2 tsp lemon zest**, the garlic, parsley and **breadcrumbs** in a bowl. Season with **salt and pepper**, then drizzle with **3 tsp oil** and toss to combine. Trim the ends of the **beans**.



4. Sear beef

Heat **2 tsp oil** in a medium frypan over high heat. Season the **beef** with **salt and pepper**, then sear for 50 secs each side and remove the pan from the heat. Transfer the beef to the second lined oven tray. Bring a clean saucepan of salted water to the boil for the green beans.



5. Finish cooking beef

Spread the **mustard** over the top of the **beef**, then top with the **crumb mixture**, allowing some to spill over sides. Put the potato tray on the bottom shelf and the beef tray on the top shelf and bake for 5-6 mins until crumb mixture is golden and beef is medium (or for longer until cooked to your liking). Remove from the oven and set aside to rest for 3 mins.



6. Get ready to serve

Meanwhile, cook the **beans** in the pan of boiling water for 3 mins or until tender, then drain and toss with **1 tsp oil**. Season with **salt and pepper**. Unwrap the **pommes Anna** and serve with the **beef** and **beans**.