

Webid00857hero herbcrustedbeef 241

## Herb-Crusted Beef

with Pommes Anna



20-30min



4 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 steak
- panko breadcrumbs <sup>1</sup>

## What you'll require

- butter <sup>7</sup>
- Dijon mustard <sup>17</sup>
- 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 595kcal, Fat 25.6g, Carbs 51.5g, Proteins 34.7g



### 1. Prepare pommes Anna

Preheat oven to 220C. Melt **butter** in a medium 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 twelve 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.



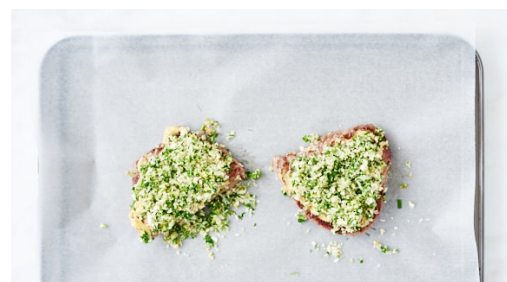
### 3. Prepare crust mixture

Meanwhile, finely grate the zest of the **lemon** (reserve remaining lemon for another use). Finely chop the **garlic** and **parsley**, including the stems. Combine **1 tbs lemon zest**, the garlic, parsley and **breadcrumbs** in a bowl. Season with **salt and pepper**, then drizzle with **1½ tbs oil** and toss to combine. Trim the ends of the **beans**.



### 4. Sear beef

Heat **1 tbs oil** in a large 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 **2 tsp oil**. Season with **salt and pepper**. Unwrap the **pommes Anna** and serve with the **beef** and **beans**.

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