



## MeatMonger - Grade A Steak Topped with Chestnut Mushrooms



And you thought a steak had to go with red wine, which undoubtedly is tremendous. It also goes very well indeed with dark beer like a porter/ stout but we've gone for some IPAs to cut through the fat in the sirloin. A good steak is essential so get down to your butcher and get him to give you a hand.

Goes well with chips of course...

### Ingredients

<ul style="list-style-type: none"> <li>Sirloin Steaks - as many as you require but this recipe is for 2</li> </ul>	<ul style="list-style-type: none"> <li>White wine - 50ml</li> </ul>
<ul style="list-style-type: none"> <li>Olive oil - glug</li> </ul>	<ul style="list-style-type: none"> <li>Mixed fresh herbs - e.g. parsley, chives, tarragon, etc. chopped</li> </ul>
<ul style="list-style-type: none"> <li>Chestnut Mushrooms - 100g</li> </ul>	<ul style="list-style-type: none"> <li>Creme fresh &amp; egg yolk</li> </ul>
<ul style="list-style-type: none"> <li>Garlic Clove - 1 chopped</li> <li>Butter - knob...</li> </ul>	<ul style="list-style-type: none"> <li>Parmesan - 25g grated</li> </ul>

### Preparation

Make the topping i.e. all the ingredients apart from the meat and oil. Heat the butter in a frying pan, but don't burn it, then fry the mushrooms for 4 mins until soft. Add the garlic, cook for a minute more then splash the white wine into the pan and simmer until almost dry. Tip out the mushrooms and mix with the creme fresh, egg yolk, fresh herbs and parmesan.

For the steak, heat the grill, then heat the oil in the pan until practically smoking, then sear the steaks for 1 min on each side until well browned, and turn on the extractor or open a window, this should give you a rare steak. Spoon the topping over the steaks and place under the grill for 3-4 mins until bubbling and golden.

Get the steaks on plates and destroy with some chips or a salad if you feel like it.

### MeatMonger Beer Pack

2 x Punk IPA - Brewdog	Classic IPA that kicked it all off over here. Strong flavour to cut through the sirloin fat and the creaminess of the sauce.
2 X Hiphopotamus -(IPA) - Ayr Brewing Company	Strong yet mellow - plus it has an awesome name!

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2 X Ishmael (IPA) Up Front Brewing  
Company

Sweet and bitter, again will cut through the fat  
in the sirloin fat and has a good malty finish.