

# Pepper-crusted Sirloin, with fennel, pecorino and truffle salad



Serves: 4    Prep: 5hrs    Cook: 30min

## Ingredients

- 1 kg sirloin beef with fat removed approx. 8x10 cm
- 2 tbsp Dijon mustard

## Crust

- 15g thyme
- 10g rosemary sprigs
- ½ tbsp black peppercorns (mortar and pestle fine)
- ½ tbsp pink peppercorns (mortar and pestle fine)
- Coarse sea salt to season generously

## Truffle dressing

- 1 tbsp Dijon mustard
- 2 tbsp lemon juice
- 60ml olive oil
- 2 tbsp truffle oil

## Salad

- 2 x celery stick, chopped to ½ cm width
- 6 x baby fennel, trimmed and sliced very finely with a mandolin. Keep the fronds to garnish.
- 30g parsley Italian, finely chopped
- Pecorino to garnish

## Method

1. Paint the beef with Dijon mustard.
2. Combine crust ingredients in a food processor, blitz to a fine crumb.
3. Pat the fine crumb onto the top of the beef, leave to sit for 4 hours.
4. Preheat oven to 260 degrees, place a baking tray in the oven to preheat.
5. Place beef on preheated tray and roast in oven for 8 minutes, reduce temperature to 220 degrees and roast for a further 10 minutes.
6. Remove beef from oven and rest for 10 minutes covered with alfoil.
7. Assemble salad, combine dressing ingredients and dress salad.
8. Plate the prepared salad, rested sliced beef and garnish with fennel frond and pecorino.