

# Grilled sirloin steak with buttered cabbage, Yorkshire pudding and potato gratin

**less than 30 mins**

preparation time

**10 to 30 mins**

cooking time

**Serves 1**

## Ingredients

### For the buttered cabbage

- 2 tbsp olive oil
- 25g/1oz butter
- 85g/3oz Savoy cabbage leaves, finely chopped
- 1 tbsp Dijon mustard
- salt and freshly ground black pepper

### For the Yorkshire pudding

- 11g/4oz plain flour
- pinch salt
- 3 free-range eggs
- 200ml/7fl oz milk
- 75ml/3fl oz water
- 1 tsp white wine vinegar
- 2 tbsp vegetable oil

### For the potato gratin

- ½ baking potato, peeled and sliced thinly on a mandoline
- 200ml/7fl oz double cream
- salt and freshly ground black pepper
- 25g/1oz cheddar, grated

### For the steak

- 100g/3½oz sirloin steak
- 1 tbsp olive oil

## Preparation method

1. Preheat the oven to 180C/350F/Gas 4.
2. For the gratin, bring the potatoes and the cream to the boil in a pan and season, to taste, with salt and freshly ground black pepper.
3. Transfer the mixture to a gratin dish and sprinkle over the grated cheese.
4. Bake in the oven for 8-10 minutes, or until the potatoes are tender and the cheese is bubbling and golden-brown.
5. For the Yorkshire pudding, pour the oil into one well of a muffin tray and place in the oven until smoking.
6. Meanwhile, in a bowl, whisk together all of the remaining Yorkshire

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pudding ingredients until well combined and the consistency of double cream.

7. Pour the batter into the muffin well and return the tray to the oven immediately. Cook for 7-8 minutes, or until the Yorkshire pudding has risen and is golden-brown.
8. Meanwhile, for the buttered cabbage, heat the oil and butter in a frying pan over a medium heat. When the butter is foaming, add the cabbage and a splash of boiling water, then stir well and fry for 5-6 minutes, or until the cabbage is tender.
9. Add the mustard, stir until well combined, then season, to taste, with salt and freshly ground black pepper.
10. For the steak, rub the meat all over with the oil. Heat a chargrill pan over a medium heat until hot, add the steak and grill for 1-2 minutes on each side. Remove from the pan and set aside on a warm plate to rest.
11. To serve, spoon the buttered cabbage into the centre of a serving plate. Place the steak on top. Serve the Yorkshire pudding and potato gratin alongside.