

CUBE ROLL BEEF WITH ROASTED POTATOES

RESERVA CABERNET SAUVIGNON

 4 servings  40 min  difficulty: medium

INGREDIENTS

- 800 g cube roll beef (28 oz)
- 1 kg potatoes (35 oz)
- 1 tsp rosemary
- 1 tbsp butter
- 1 clove garlic
- 2 tbsp oil
- salt and pepper to taste

PREPARATION

1. Peel potatoes and cut into 1 cm (0.4 inches) cubes. Put in a pot with cold water with a little salt, cook for 10 minutes, and remove with strainer. Dry them very thoroughly.
2. In a frying pan add oil and then the potatoes, with some salt, rosemary, and pepper to taste. Sauté potatoes for about 5 to 10 minutes or until golden brown on the outside and tender on the inside; check with the tip of a knife.
3. Separately, cut about 200 grams approximately of meat into 4 pieces, ideally about 2 fingers wide. Leave meat at room temperature for about 30 minutes.
4. In a frying pan add oil and heat until slightly smoky, add the meat and cook for about 3 minutes, add salt and pepper, a clove of garlic and a sprig of thyme.
5. Turn over meat and again add butter, salt and pepper. With a spoon hydrate meat with the juice of the butter flavored with garlic and rosemary, do it repeatedly for about 3 to 5 minutes.
6. Remove from pan and let meat rest for 5 minutes, we will achieve a medium done cut; or leave meat in pan for a longer period of time if needed.
7. Serve meat with potatoes and enjoy.

