

Truffle-Marinated Beef Sirloin with Polenta & Mushrooms

Marinate the Beef

Rub steak with Black Truffle Marinade, ensuring even coverage. Refrigerate for 4-24 hours.

For the Steak:

- 500-600 g beef sirloin steak or rump steak
- 50-60 g Almi Truffle Marinade (10%)
- Fresh thyme or rosemary (optional)

For the Polenta:

- 100 g fine polenta (cornmeal)
- 400 ml water or broth
- 50 ml cream or milk
- 30 g grated Parmesan

Salt and pepper to taste

For the Mushrooms:

- 200 g mixed mushrooms (e.g., cremini, oyster, shiitake)
- 1 tbsp butter
- 1 clove garlic, minced
- A splash of white wine or lemon juice
- Fresh parsley for garnish

Method

Ingredients

- | | |
|---|--|
| 1 | BLACK TRUFFLE MARINADE 3KG PAIL, SJ# MM12636 |
| 2 | BEEF STEAKS |

%	Example Batch (g)
10.0%	1,000
90.0%	9,000
100%	10,000

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|---|---|
| 1 | Cover the meat evenly with the marinade. Place in a sealed container or zip bag and refrigerate for at least 4 hours, up to 24 hours. |
|---|---|

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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