GRILLED SIRLOIN STEAK
WITH GORGonzOla
AND MUSHROOM SAUCE

INGREDIENTS

- 200g sirloin steak
- ½ onion
- 200ml white wine
- 200ml double cream
- 100g Gorgonzola cheese
- 100g mushrooms

METHOD

- Rest the steak in the upper cabinet of the oven or the heating rack for 10 minutes before serving.

- Remove the stems of the mushrooms and place in a Mibrasa casserole dish with a drizzle of olive oil and a pinch of salt. Cook for 4 minutes. Remove the dish from the oven, drizzle over some parsley oil and sauté.

- To prepare the sauce, drizzle some olive oil into a casserole dish and fry the onion for 2 minutes or until it browns. Add wine and reduce by half for 1 minute. Add cream, cook for 30 seconds, remove and then add diced cheese while still stirring. Set the sauce aside to accompany the meat later on.

- Place the sirloin directly on the grill and cook for 2 minutes on each side.

- Remove the meat and serve on a preheated Mibrasa granite slab with 4 mushrooms and the cream sauce in a separate serving bowl.