



### Product Spotlight: Ricotta


Ricotta means re-cooked. It is a fresh, soft Italian cheese made with whey. Whey is a liquid by-product in cheese making that is usually discarded, so it's a great sustainable product!



## Beef Steak Tagliata with Baked Ricotta

Seared Italian beef steaks on a bed of marinated tomatoes, basil and rocket with spoonfuls of garlic-baked ricotta, finished with a drizzle of butter balsamic glaze.

 25 minutes

 4 servings

 Beef

## Save the recipe!

*You can save this recipe for your next dinner party or BBQ! Switch the ricotta for bocconcini or mozzarella. You can use a pre-made balsamic glaze if you have some.*

Per serve: **PROTEIN** 38g **TOTAL FAT** 27g **CARBOHYDRATES** 28g



## FROM YOUR BOX

RICOTTA	250g
GARLIC CLOVE	1
TOMATOES	2
CHERRY TOMATOES	200g
SHALLOT	1
BASIL	1 packet
BEEF STEAKS	600g
ROCKET LEAVES	1 bag (120g)

## FROM YOUR PANTRY

olive oil, salt, pepper, butter, balsamic vinegar, sugar (of choice), fennel seeds, dried oregano

## KEY UTENSILS

small oven dish, large frypan

## NOTES

You can keep the ricotta fresh if preferred.

If you don't have fennel seeds, use dried Italian herbs or crushed garlic to flavour the steaks.



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### 1. BAKE THE RICOTTA

Set oven to 220°C (see notes).

Combine ricotta with crushed garlic clove, **1 tsp oregano, salt and pepper** in a small oven dish. Drizzle with **olive oil** and bake for 15–20 minutes until golden.



### 2. DRESS THE TOMATOES

Chop tomatoes and halve cherry tomatoes. Finely slice shallot and tear basil leaves. Toss with **1/2 tsp oregano, 2 tbsp olive oil, salt and pepper**. Set aside.



### 3. COOK THE STEAKS

Heat a frypan over medium-high heat. Coat steaks with **1 tsp fennel seeds, olive oil, salt and pepper** (see notes). Cook for 2–4 minutes each side or until cooked to your liking. Set aside to rest and keep pan on heat.



### 4. MAKE THE GLAZE

Add **2 tbsp butter** to pan. When foaming, add **2 tbsp vinegar** and **1 tbsp sugar**. Stir to combine and take off heat.



### 5. FINISH AND SERVE

Arrange rocket leaves on a serving plate. Top with dressed tomatoes and spoonfuls of baked ricotta (see notes). Slice and add steaks. Spoon over glaze and serve.

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