

JAN BRAAI'S WHOLE SIRLOIN ROAST

Suitable for a Sunday afternoon family roast.

The trick to braaiing a big piece of meat is to eliminate extreme heat directly underneath it with the indirect cooking method. Jan Braai made this 2 kg whole sirloin super easily on our **Apex Series 6 Burner Gourmet Plus Patio Gas Braai**.



**Like what you see?
Join our community for more!**

Send us some pics and tag us
@megamaster_sa
#togethermadebetter



Prep time: 15-20 minutes
Cook time: 1 Hour
Serves 4-6 people

INGREDIENTS

1 whole sirloin steak of about 2kg
6 large potatoes
salt and pepper

FOR THE SAUCE:

Butter
2 garlic cloves, chopped and crushed
Olive oil
Fresh thyme
1 fresh chilli, chopped
1 tot of brandy
1 tot of Dijon mustard
1 tot of wholegrain mustard

INSTRUCTIONS:

1. Score the fat side of the sirloin by using your sharpest knife and cutting through the fat in a diamond shape.
2. Season with salt and pepper and sear over very high heat for a few minutes until the outside is charred.
3. Place the sirloin into your gas braai or **Heritage Series Classic 570 Charcoal Braai** and let this braai over medium heat for about 1 hour, use a meat thermometer to check the temperature. Once you reach 52 degrees, the meat is done (medium rare) and you can take it out to rest for 10 minutes before cutting it into slices.

FOR THE POTATOES:

1. Cut into the Hasselback method. Use two wooden spoons and place the potato in the middle. Cut the potatoes into thin slices without slicing them all the way through. The wooden spoons will help you achieve this method by stopping the knife from going all the way through.
2. Season with salt and pepper and olive oil. Bake in your gas braai or oven for about 1 hour until soft on the inside and crispy on the outside.

FOR THE SAUCE:

1. Use a fireproof pan and place over medium heat.
2. Add the butter and olive oil to the pan. Then the garlic, thyme, chilli, brandy, and mustard. Let this simmer for 2 minutes and serve immediately over your steak and potatoes.

MEGAMASTER RECIPE TIPS



TIP 01

You can make this recipe on any braai with a lid, gas, or charcoal.



TIP 02

Always make extra potatoes. They will be a favourite.



TIP 03

Serve with a fresh garden or green salad.