

## ROASTED SIRLOIN STEAK

### METHOD

- 01 Marinate the sirloin with salt, pepper and smoked paprika for at least half a day, while best to marinate overnight.
- 02 Prepare the wood chips and burn until smoky. Put the sirloin and the scented smoked wood into a Miele Oven, and smoke for 1 hour without turning on the machine. Then take the Sirloin out once it is done.
- 03 On a frying pan, seal the sirloin with high heat.
- 04 Select "Fan Plus" function to preheat the Miele Oven to 110°C.
- 05 Insert the wireless food probe into the center of the sirloin. Set the core temperature to 59°C.
- 06 Put the sealed sirloin into the preheated Miele Oven. Once the sirloin reaches the pre-set core temperature, the cooking programme will stop automatically. Ready to serve.

### INGREDIENTS

Sirloin Beef .....	1 pc (600 – 700 g)
Smoked Paprika .....	2 tbsp
Salt .....	Moderate
Pepper .....	Moderate
Smoked Wood Chips .....	Moderate

Online Cooking  
Demonstration Videos



FOLLOW US NOW!



Miele Hong Kong



Miele



#### Tips

- Burning the smoke chip until smoke releases will be fine. Avoid getting on fire.
- Using the "Taste control" function, the oven door will open automatically which allows quick cooling of the oven compartment once the cooking process comes to an end.
- The "Keep Warm" feature ensures that the food is still warm during serve, without inadvertently cooking it further.



1.5 h



3-4 persons

## 烤煙燻西冷牛扒

### 做法

- 01 先以鹽、胡椒及煙燻紅椒粉醃製西冷牛扒至少半日，最理想為醃過夜。
- 02 準備燻木，燒熱至冒出白煙，然後把西冷牛扒及已燒香的燻木一同放入 Miele 焗爐內，無需開機，煙燻1小時，完成後取出西冷牛扒。
- 03 以平底鍋大火煎封西冷牛扒。
- 04 選用「風扇加強」功能預熱 Miele 焗爐至攝氏110度。
- 05 把無線食物探針插入西冷牛扒內，並將中心溫度調教至攝氏59度。
- 06 將西冷放入已預熱的焗爐中，當牛扒到達預設的中心溫度時，煮食程序將自動完結，即可趁熱享用。

### 材料

西冷牛扒	1件 (600 - 700克)
煙燻紅椒粉	2湯匙
鹽	適量
胡椒	適量
燻木	適量

網上教學短片



FOLLOW US NOW!



Miele Hong Kong



Miele



貼士

- 注意燒香燻木時，只需冒出白煙即可，而無需起火。
- 利用「TasteControl」功能，於烹調完結後急降爐腔溫度，確保不會被餘溫過度煮熟。
- 使用「Keep Warm」功能則能為食物保溫，直到享用仍保持適當生熟程度。



1.5 小時



3-4 人份