



### 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



2 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	TOTAL FAT	CARBOHYDRATES
	44g	40g	39g



## FROM YOUR BOX

RICOTTA	250g
GARLIC CLOVE	1
TOMATO	1
CHERRY TOMATOES	200g
SHALLOT	1
BASIL	1 packet
BEEF STEAKS	300g
ROCKET LEAVES	1 bag (60g)

## 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.

Use the ricotta to taste. Any leftovers are delicious spread on toast!



### 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 tomato 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 **1/2 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 **1 tbsp butter** to pan. When foaming, add **1 tbsp vinegar** and **1/2 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.



Scan the QR code to  
submit a Google review!

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

