



# BRITISH SIRLOIN

topped with Bacon, Chestnut  
& Shallot Stuffing

## Chef's Tips: Be Prepared

There are a few bits of kit that, while not essential, will help you get the best out of this sirloin and your other roasts this Christmas.

- **A meat thermometer.** These remove any guesswork and ensure everything's cooked just as you like it.
- **A good carving knife.**
- **A knife sharpener.** An essential that makes a real difference.

## Wine Pairing

You'll want a really good red, like a red Bordeaux, Cabernet Sauvignon, Merlot, Shiraz, or Châteauneuf-du-Pape.

## Timing is Everything



There are some key moments that are easy to miss in the build up to serving a great meal. Set timers and write down your plan.

- You must **defrost the sirloin in the fridge for 48 hours before cooking** (see the full instructions on the box).
- Take the sirloin out of the fridge **an hour and a half** before cooking to bring it up to room temperature for an even cook.
- **Rest the meat for a minimum of 15 minutes** once it's cooked. Don't skip this bit!

## Carving & Serving

Use your meat thermometer to check it's done to your liking (temperatures are on the box), then it's action stations...

- 1 While it's resting, **put the sauce in the microwave.**
- 2 **Heat up** your serving plates, dishes for veg, and the jug for the sauce.
- 3 **Sharpen your knife** before carving and, once the sirloin is rested, remove the butcher's string.
- 4 Carve in thin slices using long, smooth strokes.
- 5 Plate it up and put any extra stuffing on the side and pour a little of the sauce over the meat, leaving some extra for the table.



Scan this or go to [cookfood.net/sirloin-carving](https://cookfood.net/sirloin-carving) for a video on how to carve.

