



# Brazilian FUSÃO

*by Ixta Belfrage*

COOKING TIME: 35 minutes

SERVES: 2

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#### IN THE BOX:

Guava, strawberry & black  
pepper drink (1.07% alcohol)

Urfa chilli & sesame salt

**(sesame, celery, mustard)**

Baby cucumber

Tropical prawns **(crustaceans,  
milk, sulphites)**

Plantain **(milk, sulphites)**

Pickled shallots **(sulphites)**

Lime, cucumber

Coriander, bird's eye chilli

Picanha

Charred garlic & chilli butter  
**(milk)**

Ginger garlic chips **(sulphites)**

Cherry tomatoes

Mango dressing **(sesame,  
soybeans)**

Passionfruit & white chocolate  
ganache **(milk, soybeans,  
egg)**

Cacao crumble **(gluten,  
soybeans)**

#### BEFORE YOU START

*Remove the steak from the fridge two hours before cooking, and the remaining ingredients one hour before to bring to room temperature, excluding the passionfruit & white chocolate ganache.*

*Preheat the oven to 200°C/180°C fan/gas mark 6.*

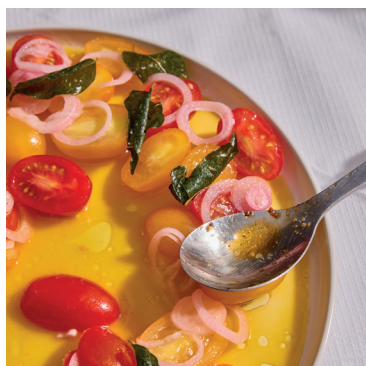
*Ixta likes to serve the prawns and plantain alongside the picanha for a surf-and-turf experience – the flavours work beautifully together. If you prefer, enjoy the prawns first, then move on to the picanha, chips and salad.*

#### TO ENJOY WHILE YOU COOK

Halve all of the limes and slice the cucumbers diagonally. Squeeze a little lime juice over the cucumber, dip in the sesame salt and enjoy as a snack while you cook.

Enjoy the **GUAVA, STRAWBERRY & BLACK PEPPER DRINK** however you want. Shake with ice and cachaça or mezcal for a fruity take on a caipirinha. Pour over ice and top with sparkling water for a refreshing spritz. Or serve it with sparkling wine for an easy bellini-style cocktail. However you enjoy it, just don't forget the slice of lime to finish.





## COOKING

1. Spread the *chips* out on a large baking tray and place in the oven for 25 mins.
2. Remove the *picanha* from the bag, discarding the marinade, and pat dry. Place fat-side down in a cold non-stick frying pan and cook on the lowest heat for 10 minutes until the fat is rendered and caramelised. Place the picanha, fat side down, on a small baking tray and transfer to the oven for 8 mins.
3. While the picanha is cooking, slice the *tomatoes* in half. Place in a bowl, season with salt and mix with the *mango dressing*. If you'd like the salad spicy, thinly slice the *red bird's eye chilli* and add to the bowl. Roughly chop the *coriander* and set aside for later.
4. After 8 mins, remove the picanha from the oven and transfer to a board to rest. Increase the oven to 220°C/200°C fan/gas mark 7 and continue to cook the chips for the remainder of their 25 minute timer, or until crisp and golden-brown.
5. While the steak is resting, heat a non-stick frying pan on a medium heat and add the *plantain*, frying for about 2 minutes on each side, or until lightly caramelised.
6. Add the *prawns* and the marinade to the pan, spaced apart as much as possible, and fry for 2 minutes on each side.

## PLATING

1. Spoon the TOMATO SALAD onto a plate and garnish with the *curry leaves* and half the *pickled shallot*.
2. Transfer the PRAWNS & PLANTAIN to a platter and squeeze over the juice of half a lime. Garnish with half of the coriander and the remaining pickled shallots.
3. Remove the CHIPS from the oven and season with flaked sea salt and a good squeeze of lime. Mix and transfer to a serving plate, then top with the remaining coriander.
4. Thinly slice the PICANHA against the grain, roughly 0.5cm thick. Season with flaked sea salt and spoon the *charred garlic & chilli butter* on top.

## PASSIONFRUIT & WHITE CHOCOLATE GANACHE WITH CACAO CRUMBLE

1. Remove the *passionfruit & white chocolate ganache* from the fridge 15 minutes before plating.
2. Spoon the ganache onto two dessert plates, squeeze over some lime, and top with the *cacao crumble*.







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## ALLERGENS

For allergens, including Cereals containing Gluten, see ingredients in **bold**. Made in a kitchen that handles all 14 allergens, including nuts.

## STORAGE AND USE-BY DATE

Transfer all components to the fridge as soon as received. **Ensure** all chilled items are cold on arrival.



## RECYCLING

Scan here for instructions.

## INGREDIENTS & ALLERGENS

Guava, strawberry & black pepper drink: guava puree, mandarin, strawberry, honey, lemon, lime, angostura bitters (alcohol), black pepper, ground cinnamon Urfa chilli & sesame salt: **sesame** seeds, sea salt, Urfa chilli, curry powder (**celery, mustard**) Baby cucumber Tropical prawns: prawns (**crustaceans**), pomace oil, olive oil, tomato paste, Thai red chilli, Thai green chilli, table salt, black pepper, smoked paprika, sumac Plantain: plantain, clarified butter (**milk**), ginger (**sulphites**), garlic, rapeseed oil Pickled shallots: shallots, lemon (**sulphites**), sugar, salt Lime, cucumber: Coriander, bird's eye chilli: Picanaha: beef picanha, olive oil, pomace oil, maple syrup, table salt, coffee beans, black pepper, Urfa chilli, smoked paprika, sumac Charred garlic & chilli butter: butter (**milk**), red chilli, scotch bonnet chilli, Urfa chilli, garlic, tomato paste, sea salt, lime Ginger garlic chips: chips, ascorbic acid, citric acid, rapeseed oil, ginger (**sulphites**), garlic, table salt Cherry tomatoes Mango dressing: mango, lime, rice vinegar, honey, **sesame oil**, (**soybeans**), table salt Passionfruit & white chocolate ganache: double cream (**milk**), white chocolate (**soybeans, milk**), passion fruit, **egg**, vanilla paste, orange, cocoa powder, ground cinnamon, chilli flakes, sea salt Cacao crumble: gingernut biscuits (**gluten**), dark chocolate (**soybeans**), coconut oil, cocoa powder, ground cinnamon, sea salt