

# RUMP STEAK WITH ANCHOVY BUTTER, MARCHAND DE VIN SAUCE, MACARONI WITH BEEF STOCK



## Type of dish :

Main courses

## Categories :

Spices and condiments

Meat and cold cuts

## Ingredients

- ✓ 3 prepared rump steak heart slices, each of 300 g
- ✓ 10 cl olive oil
- ✓ 130 g Marchand de Vin sauce
- ✓ 20 g brown stock or roast meat stock
- ✓ Macaroni
- ✓ 180 g cooked macaroni, refreshed and drained
- ✓ Roast beef stock
- ✓ 30 cl water
- ✓ 16 g roast beef stock

## Préparation

Bring the stock to the boil and season, blend the butter, the anchovy fillets, the lemon juice and pepper, blend together, cook the slices of rump steak (rare), keep hot, skim fat from the dish.

Spread with the anchovy butter, deglaze your pan with the roast beef stock and turn the macaroni in this sauce, correct the seasoning.

Presentation: cut each slice of rump steak into two, place in a very hot oven for 30 second, serve the macaroni separately in a vegetable dish and the Marchand de Vin sauce in a sauce boat.

