



STEAK WITH GORGONZOLA HERBED BUTTER AND BUTTERNUT SQUASH-POTATO MASH

INGREDIENTS GORGONZOLA BUTTER

- 4 tbsp butter, softened
- 4 tbsp Gorgonzola cheese
- 1 tbsp fresh parsley, chopped

INGREDIENTS STEAK

- 4 ribeye steaks, or your preferred cut
- Salt and cracked pepper
- Olive oil

INGREDIENTS MASH

- 1.4kg butternut squash
- 1.4kg floury potatoes
- 1 tsp salt
- 250ml half cream (or cream or milk, depending on preference)
- 150g unsalted butter
- 2 tbsp chives, chopped
- 1 tbsp sage, chopped

PREPARATION METHOD GORGONZOLA HERBED BUTTER

1. Cream the butter, Gorgonzola cheese and fresh parsley together.
2. Place one tablespoon of the herbed butter onto the top of each steak and allow it to melt over the sides while serving.

PREPARATION METHOD STEAK

1. Season both sides of each steak with salt and cracked pepper. Wrap each steak tightly in cling film and place in the refrigerator for a few hours to overnight. Note: Allow it to come up to room temperature 30 minutes before cooking.
2. Heat the iCook senior sauté pan and lid over medium heat. If a drop of water dances when sprinkled onto the pan, it is properly heated.
3. Drizzle olive oil onto the bottom of the sauté pan and make sure it is well heated.
4. Place each steak inside and cook over medium heat for two minutes. Flip and cook on the other side for two minutes. Test doneness and, if required, cook for longer.
5. Remove the steak from the heat and allow to rest for five minutes.

PREPARATION METHOD MASH

1. Peel and seed the butternut squash and potatoes, and chop both into 2 cm cubes.
2. Place butternut squash and potatoes into the iCook 4-litre stock pot and lid, cover with water, add 1 teaspoon of salt and bring the water to a boil. Let it simmer for 10 minutes, or until the squash and potatoes can be easily pierced with a fork. Drain when ready.
3. Transfer the squash and potatoes to a blender and blend until soft.
4. Add the butter and stir until it melts. Add half cream and stir until well incorporated. Mix in the chopped chives and sage, and season with salt and pepper to taste.