



Seared Beef Sirloin Cube with Demi-Glace Juice

100gm beef sirloin (cut into cube 20gm per pcs)
30gm **HACO Classic Demi-Glace sauce**
30gm butter unsalted
Salt and pepper to taste

- Seasoning with salt and pepper of the beef.
- Heat a pan over medium high heat until hot, and then add the oil. Fry undisturbed for a few minutes or until the beef has a golden brown crust on one side, and then flips the beef and fry until browned on the second side. The browned crust is the flavour is at, so the more crust the better.
- Heat a small pot add the **HACO Classic Demi-Glace sauce** into the pot, then slowly add in the butter until the sauce and butter bind together.
- Transfer the beef to a plate and set aside, then pour the demi-glace juice on top of the beef.