Peppery Steak Toasts with Oven Potato Coins

2 modest steak-toast supper plates, each one sliced steak, one 50 g bread slice and half the potatoes; coffee is not part of this recipe · Active 15 min · Cooking 40 min · Total 55 min

Ingredients

• 2 boneless whole-cut beef sirloin steaks, about 5⅓ oz/150 g each and ¾ in/2 cm thick (300 g raw edible meat total; each roughly 4 × 2¾ in/10 × 7 cm across)

• 8¾ oz potatoes after peeling or scrubbing (250 g prepared), cut into even ¼ in/7 mm coins

• 2 thick slices plain bread, 1¾ oz/50 g each (100 g total)

• 1 tablespoon olive oil (15 ml), divided into 2 teaspoons/10 ml for potatoes and 1 teaspoon/5 ml for steaks

• ¼ teaspoon fine salt (1.5 g), divided equally between potatoes and steaks

• ½ teaspoon black pepper (about 1 g), divided equally between potatoes and steaks

Set out

Oven and stovetop, Rimmed metal roasting tray with a usable internal base at least 12 × 9 in/30 × 23 cm, Skillet with a usable flat base at least 8½ in/22 cm, Knife and separate boards for produce/bread and raw beef, Scale and measuring spoons, Bowl, Tongs and broad spatula, Food thermometer, Clean resting plate and two serving plates, Shallow containers and refrigerator for planned leftovers

Allergens

Wheat/gluten. Ordinary bread contains wheat/gluten and may contain milk, egg, soy or sesame. Check its actual label and intended dietary requirements. The optional mustard variation adds mustard, which is an allergen in some labeling systems, and may add other labeled ingredients.

Make it

1. Heat the oven to 400°F/200°C conventional or 375°F/190°C fan. Prepare the potato coins and bread before handling raw beef. Pat steaks dry with disposable paper, then wash hands and clean raw-meat utensils. Keep cooked food and bread clear of raw juices.

2. Toss the potatoes with 10 ml oil and half the salt and pepper. Spread in one uncrowded layer on the usable tray base. Roast for 25–30 minutes, turning after about 15 minutes, until a fork enters the centers easily and the edges are golden. Extend the time if needed for actual thickness; do not use color as a substitute for tender centers.

3. During the last 12–15 minutes of potato roasting, season the steaks with the remaining salt and pepper. Heat the skillet over medium-high heat and add the remaining 5 ml oil. Cook the two steaks side by side without touching, about 3–4 minutes per side for this thickness, checking early. Their centers must reach at least 145°F/63°C; extend cooking as necessary. Transfer with clean tongs to a clean plate and rest for at least 3 minutes before slicing. The specified usable pan base fits the two modest steaks; use one at a time in a smaller pan and allow an additional cooking interval.

4. Lower the skillet to medium. During the steaks' rest, toast the two bread slices in the hot pan for about 1 minute per side, pressing lightly with a spatula and watching that residual juices brown without burning. Do not add unmeasured oil. If both slices cannot lie flat, toast one after the other and extend the short finishing sequence.

5. Once the steaks have had their full 3-minute rest, slice across the grain. Put one steak's slices and half the resting juices on each piece of toast. Divide all the roasted potatoes between the two plates and serve promptly. No coffee, butter, sauce, salad or garnish is included in the listed yield.

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A useful detail

The 55-minute total allows 15 minutes for preparation and about 40 minutes for oven heating/roasting plus the overlapping steak-and-toast finish. Use the stated steak thickness and usable tray/pan bases; thicker steaks or smaller equipment extend the clock. Every measured oil portion is allocated. Steak rests a full 3 minutes after reaching 145°F/63°C; slicing early to hurry the toast is not the route.

Keep it well

Chill planned leftovers promptly in shallow containers at 40°F/4°C or below within 2 hours, or 1 hour above 90°F/32°C. Keep bread separately so it does not soak. Use cooked beef and potatoes within 3 days, or promptly freeze at 0°F/−18°C for up to 2 months for quality. Thaw in the refrigerator and reheat the portion needed to 165°F/74°C throughout. Toast fresh bread for reheated meat; the complete assembled toast is best served immediately.

Modern recipe and historical connection

The steak, potato and toast connection comes from the contemporary newspaper report. Whole-cut sirloin portions, potato coins, roasting, seasoning and this serving method are original modern choices. The recipe does not reproduce the historical amount eaten or include the reported coffee.

Another way

Use the same weight of whole-grain bread instead of plain white bread. Check the slice size and labels; two thin supermarket slices may be needed to make each 50 g portion. Toast in the same allotted pan sequence.

Add 2 teaspoons prepared mustard (10 g), divided between the two finished toasts, if wanted. This is an optional modern addition, changes the finished ingredient list and requires checking the mustard label for allergens; it is not part of the source menu.