PROFESSIONAL STEAK

Ingredients
A quarter cup of olive oil
Half a teaspoon of paprika
¼ teaspoon turmeric
Quarter teaspoon curry
Half a teaspoon of onion powder
½ teaspoon garlic powder
Quarter of a teaspoon of white pepper
Half a teaspoon of salt
Half a kilo of small potatoes
potato:
2 pieces of cheddar (or kashkaval)
Quarter cup of cream
Pinch of dried pepper
pepper pinch
Quarter teaspoon of salt
2 spinach
small onion
spinach:
green thyme
2 garlic cloves
butter (100g)
pepper
salt
Beef Piece (400g)

Directions
First we put the cooking pot on high heat, then we put salt and pepper on the steak slice on both sides of the steak slice, then we put a little oil in the cooking pot, and then we add the steak slice to the cooking pot for about 3-4 minutes. Then we turn the steak slice to the other side, then add the cubes of butter, garlic, thyme and fry the steak until we get the desired shape, and then we remove the steak slice from the fire and leave for five minutes, then it is ready. For spinach: In a bowl, put onions and olive oil, then fry them, then add spinach, salt, pepper, cooking cream, dry capsicum, cheddar and cook all the ingredients.

Bon Apetit!