

Open Steak Sandwich

Serves 2

INGREDIENTS

2 sirloin steaks

2 Tbsp unsalted **butter**
2 garlic cloves
2 spring onions
25g fresh basil
1 Tbsp sherry vinegar
1 Tbsp djon mustard
1 fresh chili
80g mixed salad leaves
2 Tbsp extra-virgin olive oil
1 Tbsp balsamic glaze
½ lemon
2 chunks of **Focaccia** or slices of **Sourdough**

**ALLERGENS HIGHLIGHTED IN
BOLD**



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METHOD

1. Pat-dry the steaks with kitchen paper, then rub just enough vegetable oil to coat and leave on a plate to come to room temp.
2. In the meantime, peel and smash garlic cloves, finely slice basil, chilli and spring onions.
3. Bring a large pan to high heat then add a drizzle of oil.
4. Season the steaks with a good amount of salt all over, then place into the hot pan. Use that back of a spatula to press the fillet down, and leave for 2 minutes without moving on one side - to get a beautiful golden crust. Flip the steak, add a big knob of butter and garlic, turn the heat to medium and cook on the other side for 1.30 minutes. Remove the steaks onto a plate and leave for 5 minutes to release its resting juices.
5. Turn the pan to low heat and add sherry vinegar to de-glaze, mixing together all the delicious steaky charred bits. Add the basil, spring onions, chilli, fresh black pepper and a pinch of salt to the pan, then toss, turn the heat off and set the pan aside.
6. Slice the focaccia or sourdough and toast if needed.
7. In a medium sized bowl, mix together salad, extra virgin olive oil, lemon, and a pinch of salt.
8. Slice the steak and add all the resting juices into back into the pan, along with the steak, covering the steak in all its meaty sauce.
9. Layer some mustard on every slice of bread, a handful of the lettuce, a pile of steak and pour over the steaky juices, sprinkle some flaky salt on the steaks, and finish with a drizzle of balsamic glaze.