

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

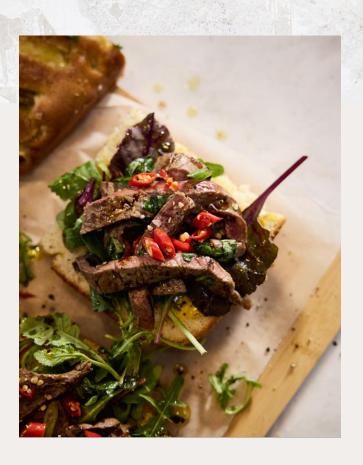
1 Tbsp balsamic glaze

½ lemon

2 chunks of Focaccia or slices of

Sourdough







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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.