

RECIPE COLLECTION BY RICHIE WILSON

8oz Sirloin Steak
Dry-aged in-house for 28 days, shallot mash,
roast roots, mushrooms
Surf to the turf, Shallot Mash
Honey Roast Roots, Marrow Butter, Onion Cassava

Serves 4

Sirloin Steak

| QTY | UNIT | INGREDIENTS: |
|-----|------|----------------------------|
| 4 | ea | Dry Age Rib Eye Steaks |
| | | Salt + Pepper |
| | | Olive oil |
| 4 | ea | Black Tiger Prawns (6/8's) |
| 2 | ea | Crushed Garlic Cloves |
| 50 | g | Chopped Thyme |
| 100 | ml | Vegetable Oil |

Shallot Mash

| QTY | UNIT | INGREDIENTS: |
|-----|------|----------------------------|
| 4 | each | Large Maris Piper Potatoes |
| 3 | each | Shallots |
| 100 | ml | Cream |
| 200 | ml | Water |
| | | Seasoning |
| | | Butter |

Onion Cassava

| QTY | UNIT | INGREDIENTS: |
|-----|------|---------------|
| 1 | each | Onion |
| 100 | g | Cassava Flour |
| | | Seasoning |
| | | Vegetable Oil |

Marrow Butter

| QTY | UNIT | INGREDIENTS: |
|-----|------|----------------------|
| 100 | g | Bone Marrow |
| 100 | g | Butter |
| 5 | g | Cracked Black Pepper |
| 5 | ml | Brandy |

METHOD:

Preparing the steaks and prawns

Begin by mixing the vegetable oil, garlic and thyme well in a blender. Cut the prawns in half lengthways from head to tail and lay them out in a tray, pour this marinade over your prawns for about an hour or so before grilling them.

As the steaks are dry aged they should just be seasoned before cooking and this should be done about 15 minutes before cooking. As salt can draw out moisture from the meat seasoning this early before cooking allows the moisture return and takes the seasoning with it giving the best results.

Heat a char grill pan until it is smoking hot. Place the steaks on the pan for 2-3 minutes before giving it a quarter turn clock wise, not turning it over!! This will give the steaks the Kris-cross effect from the char grill. After doing this on both sides you will have cooked the steak for about 12 minutes. This would give you a Medium. To continue cooking the steak you should place it in a hot oven (190) degrees. About 3-4 minutes for medium-well and a further 3-4 for well done. Of course, the thickness of steaks varies but in any case, you should allow the steak to rest for almost the same time as it took to cook in a warm but not hot oven. While it is resting place the prawns onto the smoking hot grill flesh side down first. Leave them on the grill like this for about 3 minutes before turning to the shell side. Continue for about another 2-3 before squeezing some lemon juice over to finish.

Shallot Mash

Begin by peeling the potatoes and shallots.

Cut the potatoes evenly and place in a pot of cold salted water. Bring to a simmer and continue cooking for 20-25 minutes until the potatoes are completely cooked through. Put the potatoes through a ricer or mash until they are completely smooth.

Place the shallots in a pot with a little oil and sweat over a low heat gently until they are soft. Now add the cream and simmer until the cream has reduced to a thick consistency. Add all of this to a blender and blend until smooth.

Add the pureed shallots to the mash one spoon at a time until the mash is rich and fluffy

Onion Cassava

Begin by slicing a large Spanish onion into small dice. Add a little oil to the pan and fry the onions until they are all a dark brown but don't burn them. Now add the flour to the pan and reduce the heat.

Continue to cook the flour over the heat but turn all the while. Make sure you soak up all the juice from the onions, this is what gives all the flavor, just check the seasoning before leaving to cool

Marrow Butter

Soften both the marrow and the butter at room temperature for an hour or 2 before you begin to make this. Add all the ingredients to a mixer and mix gently until they have all blended together. Allow to cool and set before cutting or filling your dishes to serve it in

To serve; pipe the mash on one side of the plate and build the roast roots around it. Run a line of the cassava flour across the center of the plate. Place the steak to the opposite side along with possibly a marrow bone filled with your marrow. Place your perfectly grilled tiger prawn onto of the steak

A super summer dish.

Enjoy