


Grilled Steak on Rosti Potato with Peppernata Relish

Ingredients (Serves 4)





-  4 Steaks
-  4 Peeled Desiree Potatoes
-  Olive Oil
-  1 Egg
-  1 Large Red Capsicum – Sliced
-  1 Large Spanish Onion – Sliced
-  Garlic Puree
-  6 Very Ripe Roma Tomatoes – Quartered
-  ½ Red Chilli – Sliced
-  Balsamic Vinegar
-  4 Field Mushrooms
-  20 Cherry Tomatoes
-  Fresh Herbs
-  Fresh Green Vegetables

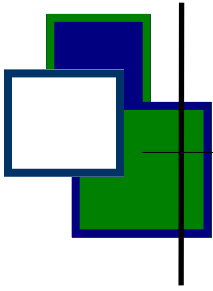
Method:

Steaks







-  Brush Steaks with Olive Oil on each side and using the hot plate, seal 'cris cross' style on each side and move to an oven tray

Peppernata Relish







-  Make the peppernata relish by sautéing the Spanish Onion, Red Capsicum and Garlic Puree together
-  Sauté the pan off with a dash of balsamic vinegar and then add the tomatoes
-  Once the sauce has simmered and reduced for a while, season with salt and pepper to taste
-  Put the sauce aside until service



Vegetables

-  Grate the peeled potatoes and squeeze off the excess water
-  Season and add egg to bind
-  Pan fry the rostis on each side using a circle mould, until golden brown
-  Transfer to oven tray and set aside for service
-  Remove the stalk from the mushrooms, pan fry and fill with sautéed cherry tomatoes
-  Season and place on oven tray ready for service

To Serve

-  Place Rostis, filled mushrooms and steaks into the hot oven (200 degrees)
-  Heat sauce slowly over the stove
-  Once heated, place 1 rosti on the centre of the plate and place the steak on top
-  The Tomato Filled Mushroom is then placed on top of the steak
-  Dollop the peppernata relish around the dish and garnish with fresh greens and herbs
-  Continue until all 4 dishes are complete