



Sustainable Menu

PREP TIME 5 MIN | COOK TIME 7 MIN | SERVES 10

GRILLED SHARED SIRLOIN, ROASTED FIELD MUSHROOM, SALSA ROJA

Method

1. Bring steak to room temperature prior to cooking. Season with sea salt and pepper on all sides. Brush Steak with oil using a thyme brush.
2. Heat a chargrill or frying pan over high heat. Add steaks, reduce heat and cook steaks for 4-5 minutes each side or to an internal doneness of 58-60 ° C.
3. Remove steak, rest for half the cooking time. (5 minutes). Slice and serve with field mushrooms, salad and salsa roja.
4. For the Field Mushrooms: Pre- heat oven to 160 ° C, dry heat. Line a gastro tray with baking paper.
5. Place mushrooms with gills facing up on tray.
6. In a bowl, combine diced mushroom stems, garlic, lemon juice and rind, herbs and oil. Mix gently to combine.
7. Place a 5 grams of the mixture in the centre on top of each mushroom. Season with salt and pepper.
8. Bake for 10-15 minutes. Serve immediately with a drizzle of pan juices over the top.
9. For the Salsa Roja: Place tomatoes, garlic, and jalapeno in blender. Blend until combined.
10. Heat oil in a frying pan over medium heat, add tomatoes, garlic, and jalapenos. Cook for 1-2 minutes or until fragrant. Add onion and coriander. Remove from heat. Place in a bowl, stir well. Season with salt and pepper.

INGREDIENT LIST

Beef

- 5 x 350g MSA Graded Striploins

Other ingredients

- Sea Salt and cracked pepper to season
- 50mls canola oil
- 50g thyme, tied with string

Roasted Field Mushrooms

- 10 flat field mushrooms, stems removed, finely diced
- 20g garlic, crushed
- 140g lemon, zested and juiced
- 30g thyme and parsley leaves finely chopped
- 40mls oil
- Sea salt and ground black pepper to taste

Salsa Roja

- 360g tomatoes
- 10g garlic
- 20g Jalapeno chilli
- 60g red onion, finely diced
- 100g coriander, leaves & stalks finely chopped
- 50mls olive oil
- Sea salt & ground black pepper to season

