



# FLAT IRON STEAK TACOS WITH ESPRESSO HOLLANDAISE

*Shine in the kitchen this Father's Day with tender flat iron steak nestled amongst a crunchy carrot and cabbage pickle. Generously drizzle with espresso hollandaise and top with parsnip crisps. With its rich, juicy flavour and crunchy texture, this recipe by Nicola Millbank promises to be a feast the whole family will love.*

Prep time 10 minutes | Cook time 10 minutes | Serves 2

## INGREDIENTS

### For the hollandaise

- 2 Clarence Court Burford Brown egg yolks
- 1 tablespoon white wine vinegar
- 150g unsalted butter, melted
- 1 tablespoon of espresso
- A squeeze of lemon juice

### For the tacos

- 1 piece of flat iron steak, approx 250g
- 1/4 a head of red cabbage, shaved into thin slices
- 1 carrot, shaved into ribbons
- 2 tablespoons of vinegar
- 1 teaspoon of salt
- 2 teaspoons of sugar
- 6 soft tacos, lightly toasted under the grill
- A good handful of parsnip crisps

## METHOD

Pop a large heat-proof bowl over a pan of simmering water. Place the two Burford Brown yolks into the bowl and add the white wine vinegar. Whisk until the eggs start to thicken then carefully remove from the heat. Pour in the butter slowly whilst consistently whisking. Add the espresso and a squeeze of lemon juice then season with a good pinch of salt. Set aside.

Heat a griddle pan over a high heat and cook the steak for 2-3 minutes on either side. Set aside and allow to rest for a few minutes.

Pop the shaved red cabbage and carrot into a small bowl with the vinegar, salt and sugar and mix well to create a quick pickle.

Thinly slice the steak. Arrange the red cabbage and carrot onto the tacos, top with strips of steak and spoon over the hollandaise. Scatter with parsnip crisps for added crunch and serve immediately with more espresso hollandaise on the side.



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