



BBQ STEAK, PARMESAN EGGS AND GREEN ONION SALSA SANDWICH

This juicy grilled steak sandwich is stuffed with slices of charred sirloin steak over a toasted ciabatta slathered with a garlic parsley butter. This is topped with a rich Parmesan fried egg, while a bright green onion salsa adds sharpness, herbs and a little tang. Sitting on a bed of dressed rocket, it's a satisfying stack that's brimming with big flavours.

Prep time 15 minutes | Cook time 10 minutes | Serves 2

25g butter, softened
2 cloves of garlic, crushed
2 tbsp flat-leaf parsley
2 sirloin steaks
8 spring onions
4 cornichons
10g tarragon, finely chopped
1 tbsp red wine vinegar
3 tbsp extra virgin olive oil
1 tsp Dijon mustard
30g grated Parmesan
2 Seabright Sage eggs
Ciabatta
Dressed rocket leaves

To make the garlic butter, in a small bowl, mix the butter with the crushed garlic and parsley. Set it aside.

Season the meat on both sides with sea salt and cracked black pepper.

Heat the grill (we made ours using a Monolith Grill), place the steaks onto the grill to cook for 3 minutes on each side or to your liking, then remove them from the grill and set them to one side to rest.

Next, toss the onions in the olive oil and char them on the grill until they are soft. Remove them from the grill, chop them finely and scrape them into a bowl with the cornichons, tarragon, red wine vinegar, olive oil, Dijon mustard, sea salt and cracked black pepper.

Scatter the Parmesan over the hot plate, top with the eggs and fry until crisp and golden.

Split the ciabatta and toast on the cut side, slather with garlic butter, slice the rested steak and pile onto the ciabatta, along with any juices. Then top with the egg, followed by the salsa and serve with a handful of dressed rocket leaves.



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