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Salt Grill P&O Cruise Liners



FILLET STEAK BURGERS WITH AIOLI AND TOMATO CHUTNEY

Serves 6

Ingredients

- 6 x 100 g fillet steaks
- Sea salt
- Estar-virgin oil
- 6 sourdough bread rolls or Turkish bread
- 1 bunch rocket

Aioli

- 2 large egg yolks
- 2 tsp white wine vinegar
- 1 tsp Dijon mustard
- 300 ml extra virgin olive oil
- 1 clove garlic
- Sea salt and freshly ground black pepper

Tomato chutney

- 1 kg second-grade tomatoes
- 2 onion, peeled
- 1 red capsicum
- 1 green apple
- 50 ml extra virgin olive oil
- 30 g mustards seeds
- 20 g curry powder
- 60 g brown sugar
- 150 ml malt vinegar
- Water
- Sea salt

Method

To make chutney

- Score the top of the tomatoes and blanch in boiling water.
- Refresh in iced water. Peel, cut flesh in half, squeeze seeds out and roughly chop.
- Dice the onion and capsicum; peel, core and dice the apple.
- Heat oil in a large pan then add onion and mustard seeds; cook until the seeds start to pop then add curry powder, capsicum and apple.
- Add the tomatoes, sugar and vinegar, top up with water to cover vegetables and gently simmer, stirring occasionally, until chutney thickens – about ½ – 2 hours. Season with salt.

To make aioli

- Whisk egg yolks with vinegar and mustard, until yolk changes colour and thickens slightly.
- Slowly whisk in the oil until all is incorporated. Peel and crush garlic, then add, whisking incorporate.
- If the aioli is too thick, whisk in a little water to lighten. Season to taste.

- Season steak with salt and cook on barbecue or in a hot griddle pan for a few minutes on each side.
- Rest for 4 minutes, then drizzle with olive oil. Split the sourdough rolls in half.
- Spread the bottom of rolls with aioli, put some cheese and steak on top and then a dollop of chutney.
- Finish with a few rocket leaves on top and top with the other half of the roll.

