

Steak Sandwich

Ingredients

Bone Marrow Butter

1 large bone of bone marrow, optional
200g unsalted butter, softened
1tbsp fresh parsley
1tbsp fresh tarragon
Salt and pepper

Sandwich

2 x 150g-200g pieces of beef fillets
2 heads little gem, leaves separated
2tsp Dijon mustard
2tbsp roasted onion chutney
4 slices of sourdough bread, toasted



You will need
Baking tray
Bowl
Griddle pan

Method

Bone Marrow Butter

1. Pre-heat an oven to 200C/400F/gas mark 7.

2. Place the bone marrow onto a baking tray and place in the oven for 15-20 minutes. Remove from the oven and allow to cool. While the bone is cooling, chop up the parsley and tarragon.

3. Scoop the bone marrow out of the bone and place in a bowl along with the softened butter, herbs and salt and pepper and mix to combine, set aside.

Steak Sandwich

1. Pre-heat a griddle pan and oil the steaks.

2. Cook on each side for 2-3 minutes or until cooked to your liking. Allow to rest.

3. Once the steak has rested, toast the bread on the still warm griddle pan. Once lightly toasted, remove and then spread with the butter.

4. Stack the sandwich with steak, mustard, lettuce, chutney and finish with a slice of bread.

Remember!

Always ask an adult for help
when using hot, sharp or heavy
objects in the kitchen.

Matilda
and the
Ramsay bunch