

HABANERO STEAK WITH HABANERO SALSA DRESSING

A spicy and vibrant take on the classic peppered steak, with a tangy habanero dressing.

Ingredients:

4x8 oz	Rump Steak
2	Onions
8	Potatoes
2	Cloves of Garlic
1 Bottle	Facing Heaven Habanero Sauce
1 Jar	Facing Heaven Habanero Salsa
1 Tub	Crème Fraiche
500 g	French Beans, topped and tailed
3 fl oz	Olive Oil

Method:

To marinade the steaks, coat each side with Facing Heaven Habanero Sauce and wrap, each one separately, tightly up in Clingfilm. Place each steak in the refrigerator for a minimum of 4 hours.

Par-boil the potatoes in salted water for about 10 minutes and allow to cool then slice them into 10 mm slices.

Peel onions and slice thinly. Pre-heat a large heavy frying pan, add the olive oil and when hot add the sliced onion, cooking until golden brown. Towards the end of frying, slice the garlic very thinly and add to the pan. The remove the onions and garlic and add the sliced potatoes. Cook in batches of a single layer until golden brown and crisp on both sides. Combine the onions, garlic and potatoes in an oven proof dish, sprinkle with sea salt and put in a medium oven to keep crisp and hot.

Top and tail the French beans and place in a steamer. Cook until al dente.

Warm the crème fraiche through in a saucepan and add two dessertspoons of Habanero Salsa (or more to taste). Stir to combine and keep on a low heat to let the flavours combine.

Place a thick-bottomed griddle pan on a high heat. When hot, take the steaks and cook to taste, searing each side to create a lattice of markings.

Combine steak, sauté potatoes and green beans on a plate and spoon over sufficient sauce.