



**EYE FILLET MINUTE STEAK,
MARINATED GOATS FETA,
DUTCH CREAM SCALLOPS**
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ingredients

Eye Fillet minute Steak

8 x 100g fillet steaks
Sea salt and freshly milled pepper
2 tbs extra virgin olive oil
4 cloves garlic, peeled and chopped
¼ tsp chilli flakes
3 sprigs marjoram, leaves picked and chopped
250ml white wine
250ml tomato passata
½ bunch flat leaf parsley, chopped
120g marinated goat's feta

Dutch cream scallops

100g flour
100g cornflour
1¼ tbs baking powder
200ml sparkling mineral water
800ml cream
Sea salt and freshly milled pepper
3 large potatoes cut in 1cm thick slices
Vegetable oil for deep frying

method

Place steaks between pieces of greaseproof paper and press with a rolling pin until they are ½ cm thick then season on both sides. Heat oil in a large, heavy-based pan over medium-high heat, add garlic and sauté for 1 minute, then add the steaks. Quickly brown for 1 minute on each side, remove from the pan and transfer to a warmed plate. Add the chilli flakes and marjoram to the pan, then add wine and stir and scrape to deglaze pan. Continue to cook for 2 more minutes. Add passata, bring to a simmer, then steaks - and their juices - to the pan. Reduce heat to medium and cook for 3 to 5 minutes, turning steaks halfway through.

Mix flours and baking powder together, make a well and slowly whisk in the mineral water until you have a thick, smooth batter. Cover and set aside. Preheat oven to 230C. Bring cream to the boil in a large saucepan, stirring occasionally. Take off the heat and season. Line a 26cm x 20cm x 6cm baking tray with baking paper, including the sides, then pour in the cream mixture. Arrange potato slices in the tray in a single layer, then cover with baking paper and foil. Pierce 5 holes in the foil, then bake until just tender but still firm (25-30 minutes; when tested with a skewer the potato should give a bit of resistance). Leave to cool in the liquid (1 hour). Once cool, carefully remove potato from the cream and place on a tray. Keep the cream to make mashed potatoes another day. Heat oil to 160C in a deep fryer. Dip the potato slices in the batter, shaking off excess, and deep-fry in batches, turning occasionally, until golden (2-3 minutes). Sprinkle with salt and serve immediately.