



Flank Steak Crostini with Cherry Sauce

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Difficulty: Medium **Servings:** 4

INGREDIENTS

450g Flank steak
1 garlic clove
1 tablespoons ground star anise
1 1/2 tablespoons soy sauce
4 tablespoons lemon juice
1 1/2 tablespoons olive oil

Cherry sauce:

1 tbsp honey
200g cherries, washed and pitted
100ml apple juice
1 garlic clove
Salt and black pepper
400g flank steak
Eight slices of sourdough
4 tbsp mayonnaise
100g arugula
Shaved Parmesan
Olive oil for drizzling

DESCRIPTION

This recipe was created by Steph using ideas from a variety of sources.

DIRECTIONS

Press garlic through a press. Stir in star anise, soy, lemon juice and olive oil. Poke steak with a few holes and put in a large ziploc bag. Pour in marinade, massage into beef and marinate in the fridge for 4 to 14 hours. Pat steak dry, rub it well with more olive oil and sear in a very hot cast iron pan till done to your liking, preferably fairly rare to med-rare. Allow steak to rest about 15 minutes then slice very thinly, reserving any juices.

Cherry sauce

In a skillet or frying pan heat the honey until sizzling. Add the cherries and stir for 1 minute, then add the apple juice and simmer for 4-5 minutes. Remove from the heat and set aside.

To assemble your sandwich, toast the bread lightly on both sides, rub with cut garlic clove, spread with mayonnaise and add a handful of rocket, a few slices of steak, some of the cherries, some slices of parmesan and a drizzle oil. Top with more rocket and a drizzle of the reserved steak juices.