



Carpet bag steak with tea smoked oysters, crushed potatoes and salsa verde

**The Crowne Plaza
Bradd Johns**

Ingredients

4x fillet steaks (200g ea)
12 oysters
16 long slices pancetta
1kg kipfler potatoes
500g shallots
1 bunch continental parsley, chopped
250ml olive oil
Salt flakes
Freshly ground black pepper

Smoke mix:

100g brown sugar
100g jasmine rice
100g jasmine tea
5 star anise

Method

Combine all the above ingredients to make the smoke mix

Line a wok with aluminium foil to protect it then add the smoking mix and allow to get hot.

Place the oysters in the wok on a round wire rack that fits just above the smoking mix. Then cover all this with a well fitted lid, if lid does not fit fill the gaps with tin foil. Build up a good head of smoke and remove from the heat and allow to cool slightly until the oysters are firm.

To prepare your steaks, make an incision horizontally across the middle of your steaks - about 1/3 of the way around your steaks - to form a pocket. Place two of your smoked oysters inside each pocket. Wrap two pieces of the pancetta around the steak to secure the oysters and help the steak hold its shape.

To cook your steaks heat your oven up to 190°C then have a hot pan with a little oil and sear both sides of your steaks until golden brown and place in your hot oven for approx 10 minutes.

Then allow your steak to rest for 5 minutes.

Boil your kipfler potatoes in salted water until soft, then drain and dry in the oven for 2 minutes to remove any excess water. Return to the pan and lightly crush with a fork or potato masher.

Stir through chopped shallots, parsley and a little olive oil to bind and season.



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Salsa verde

Ingredients

1 bunch chives
1 bunch parsley
1 bunch chervil
1 bunch tarragon
50g capers
150ml olive oil
20ml champagne vinegar
1tblsp Dijon mustard
100g sultanas soaked

Method

In a blender, blitz olive oil, vinegar, mustard, capers and sultanas
Slowly add the herbs and blitz til a smooth paste, or you may chop all the ingredients by hand for a more rustic look.

To plate, place a spoon of the crushed potatoes on the plate top with the steak and drizzle a little of the salsa around the plate.