



The Great NZ Food Show

Toby Elliottson – Smith & Mackenzie Steakhouse

Beef Tataki, Ponzu Dressing, Pineapple Salsa, Radish, Cress

Method:

First make the ponzu dressing.

Ponzu dressing

4T soy sauce
8T rice wine vinegar
3T brown sugar
2T lemon juice
2T fresh ginger

Mix ingredients in a bowl and set aside.
Then make the pineapple salsa.

Pineapple salsa

4T fine diced pineapple
2T fine diced radish
2T fine diced red onion
2T fine diced red capsicum
1T finely sliced coriander
2T lime juice
2T brown sugar
Seasoning

Mix all ingredients together until combined, season to taste. Set aside.
Now make the Beef Tataki.



Beef Tataki

2 x sirloin steaks approx. 2-3cm thick

2T Sesame oil

2t sesame seeds

4T rice bran oil

Allow the steaks to come up to room temperature, about 1 hour.

Season beef with salt, pepper, sesame oil and a sprinkle of sesame seeds.

Preheat a pan, cast or thick bottom pan is good here to retain the heat.

Add oil and sear the steak on all sides over high heat, keeping the centre rare approx. 30 seconds each side.

Let the steak rest for a few minutes.

Thinly slice the steak and arrange on a rectangle platter.

Pour over some ponzu dressing.

Spoon-on the pineapple salsa.

Finish the dish with thinly sliced radish, baby watercress and a sprinkle of sesame seeds.