

Grilled Hanger Steak Spiced Onion Aioli, Watercress and Shaved Gouda

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2007 Showket Sangiovese

Ingredients:

3 lbs. Hanger Steak
1 red onion
1 Tbsp. whole grain mustard
3 egg yolks
3 Tbsp. Sherry Vinegar
2 cups olive oil
2 bunches watercress
1/4 lb. aged Gouda
1 crusty baguette

Method

Season the hanger steak with S&P and grill over a hot, wood-burning fire for several minutes on each side depending on the size. Allow to rest for three minutes before carving into medallions.

To make the aioli, add the eggs, sherry vinegar and mustard into a Cuisinart and allow to spin for thirty seconds before slowly adding olive oil. Add olive oil until the aioli becomes thick, then season with S&P.

Slice the baguette vertically and brush with the remaining olive oil. Then place the bread on the grill until well toasted.

Trim stems off the watercress and place inside the baguette along with the medallions of steak and aioli. Finish the dish by shaving lots of Gouda over the top of the sandwich with a micro plane.