

JAPANESE STYLE
SSAMJANG STEAK

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS
the fine food c°

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

JAPANESE STYLE SSAMJANG STEAK

Chef Gary Parsons

Ingredients

SERVES 5

**HS748 Harvey and Brockless Kitchen Plant Based
Ssamjang**

50g

DA105 Dell'ami Arbequina Extra Virgin Olive Oil

20ml

IN019 Cornish Sea Salt

5g

Rib Eye Steaks

2 x 170g

Cos Lettuce leaves, washed and trimmed

5 leaves

Jasmine Rice, cooked

700g

Radishes, thinly sliced and left in cold water

5

Spring Onion tops, sliced

20g

Crispy onions

10g

Corriander sprigs

15g

Sesame Seeds

5g

Nigella Seeds

5g

Method

1. Heat a frying pan on a medium heat. Season the steaks with the salt and pepper.
2. Add the oil to the frying pan and fry the steaks for 3 minutes each side. Remove the steaks from the pan, spoon over the Ssamjang and leave to rest.
3. Lay the cos lettuce on your plate and spoon on the warm rice. Slice the beef and arrange on top of the rice. Place the sliced radish, crispy onions, sesame and nigella seeds on top.
4. Finish with the sprigs of corriander.



JAPANESE STYLE SSAMJANG STEAK
with Jasmine Rice, Lettuce Leaves and Fresh Herbs

Harvey & Brockless Kitchen Plant Based Ssamjang Sauce

Ssamjang is a sauce made with miso and gochujang chilli pastes, plus sesame oil and garlic. Traditionally used in Korea as an accompaniment to Ssam – grilled meat wrapped in leaves – our version also works beautifully as a marinade for spicy chicken wings or simply as a dipping sauce.

Dell'ami Arbequina Olive Oil

Sourced from the sunny valleys of Córdoba in Andalucía, early harvest Arbequina olives give this oil glorious flavours of green apple, artichoke and creamy avocado.

Cornish Sea Salt Flakes

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.
