

JAPANESE STYLE
SSAMJANG STEAK

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS
the fine food c^o

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 coriander.



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.
