



Steak Sandwich with Celeriac Remoulade

Create a delicious steak sandwich with crunchy accompaniments, no side dish required

Serves: 2

Prepare: 20 Minutes

Cook: 12 Minutes

Difficulty: easy

Ingredients

For The Sandwich

- [400g steak \(we prefer sirloin\)](#)
- 1tbsp olive oil
- 4 thick slices of sourdough
- small bunch of washed rocket or other bitter greens
- salt
- pepper

For The Chive Cream

- 150g sour cream
- 2tbsp freshly grated peeled horseradish (or 3tbsp shop-bought horseradish cream)
- 1tbsp olive oil
- bunch of chives (finely chopped 20g)
- ½ lemon, juiced
- salt
- pepper

Method

1. Bring the steaks out of the fridge about 15-20 minutes before you are going to cook them. Combine the celeriac matchsticks with half a teaspoon of salt, mix really well and set aside on a colander to drain for at least 30 minutes so they soften and start to release some of their liquid
2. In a small bowl, mix together all the ingredients for the chive cream
3. Set a heavy-bottomed frying pan on the heat (medium-high is best). Add the oil to the pan and, when it starts to smoke a little, add the steaks, press down with the back of a spatula and fry for 2-3 minutes. Flip and repeat on the other side (this will produce a medium-rare steak but if you want it more well done, a couple of extra minutes on each side will do it). While the steak is frying, pop the sourdough slices into the toaster. When they are done, top two of them with a heaped tablespoon of the chive cream and spread around. Mix the celeriac into the rest of the chive cream and mix well
4. Top the creamed bread slices with a handful of rocket. Slice the steak and place on top of the rocket, then add a layer of celeriac remoulade, close with the top slice of toasted sourdough and press down. Dig in – or wrap and take on a picnic