***Brasserie lunch***

 ***- Parisian entrecote, French Leaf Salad & lemon dressing with garlic bread***



**Ingredients**

**ENTRECOTE:**

* 1 parisian entrecote steak per 2 people (or each if you are really hungry/feeling flush..)
* olive oil, salt, pepper

**Garlic bread:**

* 1 baguette
* 3-4 garlic cloves
* 200g butter - left out to soften beforehand
* Salt and pepper

**SALAD:**

* 1/2 big green soft lettuce *(about 8 big handfuls – but don’t crush the leaves to measure!)*
* 1 baby cos/romaine lettuce (+ 1 endive if you like bitter elements)
* handful of tarragon leaves *- roughly chopped*
* handful of chopped chives*, cut into 3cm / 1 1/2″ lengths*
* big handful parsley leaves *- roughly chopped*
* 2 big tablespoons pine-nuts + pumpkin seeds *-*
* 6 eggs
* 300-400g pancetta, bacon
* 1 jar of artichoke hearts in olive oil - *drained, but keeping olive oil*
* 15-20 small silverskin pickled onions

**DRESSING:**

* 1.5 tbsp lemon juice
* 5 tbsp extra virgin olive oil (including the artichoke oil)
* 1/2 tsp each salt and pepper + empty jam jar with screw lid

**Instructions:**

* Entrecote - using a rolling pin, bash the steaks in the packet on top of a chopping board
* Entrecote - open the packet, drizzle with oil and rub the oil in - add seasoning
* Bread - Slice up a baguette into 2-3 cm slices BUT keeping them all connected as 1 loaf
* Bread - In a bowl, mash up the softened butter and garlic - season
* Bread - put a good amount on each side of your baguette slices - wrap up in foil
* Bread - put oven on 220 degrees C
* Salad - Rinse lettuces and herbs in colander and drain
* Salad - Chop up roughly except 4-5 big leaves
* Salad - Chop up bacon into small strips
* Salad - Put 6 eggs into a pan of boiling water - cook for 4 mins (soft); 5-6 (hard boiled)
* Salad - Fry up bacon in a second pan whilst the eggs are boiling
* Salad - Whilst bacon and eggs cooling, toast pine nuts, pumpkin seeds in a third small pan
* Bread - put tin foil wrapped baguette into pre heated oven - 10-15 mins
* Entrecote - heat large frying pan, grill pan on maximum until **super** hot
* Entrecote - add steak(s) and cook for 2-3 minutes each side (3-4 if well done)
* Entrecote - once cooked, wrap steak up in foil and rest on a chopping board 10 mins min
* Salad - Prepare salad putting big leaves on base of salad bowl
* Salad - Chop up artichokes into chunky mouth size morsels; halve pickled onions
* Salad - Mix up chopped leaves, herbs, artichokes, onions nuts and bacon strips in separate bowl
* Bread - take garlic bread out of oven and put next to steaks on chopping board
* Dressing - Put ingredients into an empty jar, tighten lid and shake
* Salad - Add dressing to salad and mix
* Salad - Peel the eggs gently, and slice in two across the middle
* Salad - Transfer salad to salad bowl, add halved eggs on top
* Entrecote - uncover steaks and cut on diagonal into strips - serve on board