

Herb Crusted Flank Steak Crostini



This recipe was created for us by Blake Anderson, a second year student at the Stratford Chefs School. It was a hit at our annual Open House in Stratford this year, as was Blake.

Makes 15-20 crostini.

ingredients

1 steak, 800g	Flank Steak
1 tin	Herbs for Bread Dipping
2 Tbsp	Canola or grapeseed oil
1	Baguette, sliced 1/2" thick
1/4 cup	Roasted Garlic Olive Oil
1/2 jar	Kalamata Olive Tapenade
2 handfuls	Arugula, rinsed and spun dry
	Parmesan cheese, shaved

instructions

Trim the steak of any remaining silver skin. Rub both sides generously with the Kitchen Connaisseur Herbs for Bread Dipping mixture and wrap with plastic wrap. Refrigerate for a couple of hours to help the herbs stick and flavour the meat.

Lightly brush the baguette slices with the Kitchen Connaisseur Roasted Garlic Olive Oil on both sides. Grill or broil them until they have coloured lightly on both sides.

Remove the steak from the refrigerator and let it come up to room temperature, about 15 minutes. On an oiled, hot grill or grill pan, sear the steak 2-3 minutes on each side to a doneness of rare to medium-rare. Steak can be cooked ahead of time and refrigerated. Allow the meat to rest before slicing it. Holding the blade of your knife at a 45degree angle to the cutting board, thinly slice the steak straight across the grain.

Spread a small amount of the Kitchen Connaisseur Olive Tapenade on each slice of

baguette, top with a few leaves of arugula, a couple slices of steak and a shaving of parmesan cheese. Arrange on a platter and serve