



Philly cheesesteak sandwich.

For the horseradish butter

- 80g unsalted butter, room temperature
- 40g creamed horseradish
- pinch fine salt

For the sirloin rub

- 600g sirloin steak
- 2 tsp tarragon
- 2 tsp mustard powder
- 1 lemon, zest only
- 2 tsp ground black pepper
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To finish each sandwich

- 2 torpedo rolls
- 40g reserved horseradish butter
- 8 button mushrooms
- 1 lemon, zested
- olive oil
- fine salt and freshly ground black pepper
- 100g reserved sliced sirloin
- 50g white onions, peeled and thinly sliced
- 50g red pepper, thinly sliced
- 2 slices Jarlsberg cheese

Method

For the horseradish butter, mix all the ingredients in a bowl until fully incorporated. Trim the sirloin to remove most of the fat. Roughly chop the tarragon and place in a bowl, add the mustard powder, lemon zest, and ground black pepper. Spread the rub evenly around the sirloin.

Place in an airtight container in the fridge and allow to marinate for 6 hours. After 6 hours, place the steak in the freezer overnight. Once frozen solid, slice into thin slices.

Using the Furnace with the teppanyaki, set the BBQ to medium-high heat. In the meantime, slice the mushrooms in half and, once the BBQ is hot, add a little oil and cook the mushrooms on all sides or until coloured. Season with salt and freshly ground black pepper and a squeeze of lemon juice. Remove from the BBQ and slice the mushrooms. Place in a bowl and set aside.

Add a little oil to the teppanyaki plate and add the onions and peppers. Sauté until lightly brown and cooked through. Remove and place in a bowl and set aside.

Spread the horseradish butter on the roll and lightly toast on the grill side of The Furnace. Add a little more oil to the teppanyaki plate and add the meat.

Season with salt and cook by continuously moving the meat around. Once cooked, add the mushrooms and onions back with the meat and mix well. Add the slices of cheese on top of the mixture. Once the cheese has melted, use a large offset spatula to remove the meat mixture and place inside of the toasted roll.