XIGERA
SAFARI LODGE ~ BOTSWANA

STEAK & KALAHARI TRUFFLE KATSU SANDO (serves 4)
yuzu mayo | kalahari truffle fries

INGREDIENTS

Sandwich
3 x 200g sirloin steak slightly hammered to ensure its even
Panko
Egg wash
Plain flour
Tonkatsu
Butter
1 truffle shaved
Yuzu mayo
1 loaf sliced milk bread (shokupan)

Tonkatsu Sauce
½ cup tomato sauce
2 tbs soya sauce
1 tbs brown sugar
1 tbs mirin
1 tbs Worcester sauce
1 tsp grated ginger
1 tsp grated garlic

Yuzu Mayo
1 cup Kewpie mayonnaise
3 tbs yuzu juice/puree
Salt to taste

Fries
400g 7mm fries
30g Kalahari truffle salt

Method

- For the Tonkatsu sauce, combine all ingredients and allow to blend.
- For the mayo, mix all together.
- For the steak, season, dip in flour, then in egg, then in Panko.
- To serve, toast buttered bread till crisp. Deep fry steak till golden brown and let rest for 3 -5 minutes. Smear Tonkatsu sauce and mayo lightly on the bread, layer on truffle slices and sandwich the steak down. Trim crusts and cut neatly into squares.
- Fry fries until crisp and dust with truffle salt.
- Best presented on a wooden board with extra may, tonkatsu and fries on the side.