



STEAK & KING PRAWN BAP WITH SAFFRON MAYO

Surf and Turf; Flouxy bap stuffed to the brim with grilled steak and prawns, with a squeeze of saffron mayo



PREP TIME
10 MIN



COOK TIME
10 MIN



SERVINGS
4

Ingredients

- 4 x 100g striploin dry aged steak
- 4 baps
- 12 peeled king prawns
- Pinch of saffron
- 80g butter
- Salt and pepper
- 1 lemon
- 80g rocket and spinach mix

For the Saffron Mayo:

- 1 tsp of lemon juice
- 200g [Blenders Real Mayonnaise](#)
- Pinch of saffron

Allergens

Contains Gluten, Shellfish, Eggs, Milk, Mustard

Method

1. Grill the steaks for 3 mins on each side (medium) and rest.
2. Crush a strand of saffron in a pestle and mortar, add the lemon juice and mix in the [Real Mayonnaise](#).
3. In a hot pan melt the butter until it starts to foam, add the prawns, and toss for 30 seconds. Add 2 strands of saffron, a squeeze of lemon juice and remove from the heat.
4. Lightly toast the bap and spread saffron mayo on the bottom. Top with the leaves and steak. Spoon on the prawns and some saffron butter from the pan. To serve, cut in half, serve with a ramekin of saffron mayonnaise on the side.

