



Herb and Panko Crusted Beef Rump Steak
RECIPE

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<?xml version="1.0"?>

TIME

10 minutes

INGREDIENTS

9 items

MAKES

2 servings

This a great, versatile way to use the dressing across numerous dishes. Think of the classic schnitzel without the deep-frying or cleaning. Coating meat and vegetables with the dressing is a simple and effective way of layering flavour easily.

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INGREDIENTS

- 300 g rump steak, at room temperature
- 2 tbsp. olive oil
- 1/2 cup panko bread crumbs
- 1 tbsp. MasterFoods™ Professional Oregano Leaves
- Zest of 1 lemon
- Salt and pepper, to taste

Dressing Coating

- 1 tbsp. MasterFoods™ Professional Whole Egg Mayonnaise
- 2 tbsp. MasterFoods™ Professional Caesar Salad Dressing
- Few sprigs of fresh oregano leaves

PRODUCTS USED



MasterFoods Professional Caesar Salad Dressing 2.6kg

SEE DETAILS



MasterFoods Professional Gluten Free Whole Egg Mayonnaise 2.2kg

SEE DETAILS

Cooking Instructions:

1. 1
Heat frying/griddle pan medium to high add 1 tbsp. olive oil.
2. 2
Season steak and cook to your liking – 4 to 6 minutes medium-rare. Rest steak for 6 minutes.
3. 3
In a clean frying pan heat olive oil on medium. Add panko crumbs and dried oregano

and stir until toasted golden, around 3 to 5 minutes. Remove from heat and toss in the lemon zest.

4. 4

Slice the rested steak into strips, keeping together in the original shape. Coat evenly with a thin layer of dressing mixture and liberally sprinkle over the herb crust all over until well covered.

5. 5

Serve with extra Caesar dressing on the side.

Tips

1. 1

Replace beef with a pan-fried cauliflower steak for a vegetarian option.

2. 2

Switch out the Caesar and mayonnaise coating with aioli for a lovely garlic flavour.

3. 3

Replace dried oregano with cumin or smoked paprika for a lovely smoky flavour.

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Cooking time

10 min

Ingredients

11 items

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Cooking time

60 MINS

Ingredients

8 items

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[Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

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Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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