

# Wood Roasted Chateaubriand with roasted baby gem, Caesar dressing, radish and flower salad, black charcoal pizza bread with wild garlic oil

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## INGREDIENTS

### STEAK

600g steak, at room temperature

2 tbsp smoked rapeseed oil

2 tbsp seasoning

### GRILLED LETTUCE

2 English baby gem, halved with cores intact

### SALAD

100g English radishes sliced very thinly

Edible flowers (Optional but recommended.)

50g mustard cress

### LEMON DRESSING

25ml fresh lemon juice

50ml rapeseed oil

50ml extra virgin olive oil

### CAESAR DRESSING

4 tbsp mayonnaise

2 anchovies

1 tsp garlic

15g finely grated Parmesan

Squeeze of lemon

### BREAD

2 charcoal/spiralina dough balls

2 tbsp wild garlic oil or flavoured oil of your choice

### TO SERVE

2 tsp of sea salt flakes

Shaved Parmesan

Sea salt and black pepper.

## METHOD

Brush the steaks with the smoked rapeseed oil and sprinkle over the seasoning.

Place onto the tray and into the very hot Delivita Wood Fired Oven oven and cook for 15 -20 minutes turning once.

Meanwhile make the Caesar dressing by mixing the ingredients for the dressing in a bowl with a hand blender and keep refrigerated until you need it. This can be made in advance.

Make the lemon dressing by putting all the ingredients into a jar and shaking well. This can also be made in advance.

Once the steak is cooked remove from the tray and allow to rest. Use the same tray for the baby gem. Simply brush them with the oil and season with sea salt and black pepper.

Place cut side down onto the tray, place in the oven and cook for 5-6 minutes.

Bring the oven back up to hot temperature and prep your dough. Brush all over with the oil but reserve a little for putting on after. Cook in the oven for 30-90 seconds turning every 30 seconds.

When cooked, place on boards and dress with the remaining oil.

To serve, slice the steak and divide between four plates.

Place a baby gem half on each plate.

Dress the radishes and cress with the lemon dressing and divide between the plates.

Drizzle some Caesar dressing over the gem and top each with some Parmesan shavings. Finish with a few edible flowers on the radish salad and some slices of the garlic pizza bread.