

About 45 minutes

Serves 4

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This recipe is brought to you by [Nederburg wines](#). Find the perfect wine pairing for this gourmet sandwich below.

Ingredients

- 400g rump steak
- 1 Tbsp (15ml) leaf masala
- 2 tsp (10ml) BBQ spice
- Salt and milled pepper
- 2 Tbsp (30ml) butter
- 2 Tbsp (30ml) olive oil
- 2 onions, sliced
- About ½ cup (125ml) Nederburg The Winemasters Cabernet Sauvignon
- 1 Tbsp (15ml) sugar
- ¼ cup (60ml) atchar
- ¼ cup (60ml) mayonnaise
- 50g (about ½ cup) finely grated parmesan (or parmesan shavings)
- 1 medium (about 40cm) French loaf
- Rocket or baby gem lettuce and chopped tomato salsa, 2 cups cooked sweet potato fries or potato “slap chips”, for serving
- Fried egg, for serving (optional)

Method

1. Season steak with salt, pepper, masala and BBQ spice.
2. Heat oil in a large, non-stick pan until smoking hot.
3. Cook steak for 3-4 minutes on a side, or until cooked to your liking.
4. Remove the steak from the pan, leave to rest for about 5 minutes.

5. Slice into 5mm slices.
6. Heat a butter and oil in a pan over medium-low heat and sauté onion until soft and caramelized, about 10 minutes.
7. Add Nederburg The Winemasters Cabernet Sauvignon and the sugar, and leave to reduce for 5-10 minutes.
8. For sauce, mix the atchar, mayonnaise, and parmesan.
9. Spread French loaf with the atchar sauce.
10. Top with leaves, tomato salsa, sliced steak, chips and onion smoor.
11. Serve with any leftover sauce and a fried egg, if using.
12. Enjoy with Nederburg The Winemasters Cabernet Sauvignon.

Wine pairing

Nederburg



A big statement dish demands a big statement wine. Nederburg's The Winemasters Cabernet Sauvignon (an essential ingredient of the riotous sauce) delivers. Devilishly divine dark red and black berry tastes, some cocoa, and a light twist of pepper on the nose and palate make this wine the perfect plus one.

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