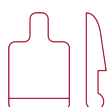




# The Ultimate Double Cheese Steak Sandwich



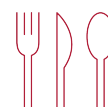
DIFFICULTY: MEDIUM



PREPARATION TIME: 45  
MINUTES



COOKING TIME: 1 HOUR 30  
MINUTES



SERVES: 6

## Ingredients

500g bread flour  
1 tsp dried yeast  
2 tsp salt  
1 tsp sugar  
2 tsp chopped fresh rosemary  
330ml warm water  
1 tbsp olive oil  
Topping  
Olive oil  
1 tbsp fresh rosemary leaves  
Salt flakes  
  
Caramelised onions  
60g butter  
4 large onions, sliced  
1/4 cup brown sugar  
2 tbsp balsamic glaze

## Method

Combine the flour, yeast, salt, sugar and chopped rosemary in a bowl. Add the warm water and olive oil and mix to form a soft dough.

Knead the dough on a lightly floured surface until smooth and elastic.

Line the multipurpose pan with baking paper & drizzle with olive oil. Put the dough into the pan and place into the oven. Select Dough Proving function level 1. Allow the dough to prove for 40 – 45 minutes or until doubled in size.

Use the palm of your hand to spread the dough into a rectangle shape approximately 35cm x 25cm. Use your fingers to “dimple” the dough, being careful not to push through to the base. Drizzle with olive oil then sprinkle with rosemary and salt flakes.

Place the dough back in the oven on shelf position 2 to prove for a further 30 minutes or until doubled in size.

Leaving the dough in the oven, change the oven function to Bread Baking 210°C with high steam. Bake for 20 – 25 minutes or until golden and crusty. Cool.

Meanwhile heat the oil in a medium saucepan induction setting.

Add the onions and sugar and cook stirring occasionally for 6-8 minutes or until the sugar is dissolved, reduce to induction setting 5, add the glaze and simmer for 15-20 minutes or until the onions are deep golden. Set aside.

Spray a fry pan with oil and heat on induction setting 9, add the steaks and quickly fry for 2 minutes each side until well browned or till cooked as desired.

Cut the focaccia into 6 sandwich pieces, then cut each in half. Spread the base with a thick layer of mayo or aioli, top with the rocket or lettuce then a

Olive oil spray

6 thin cut scotch fillet steaks

Mayonnaise or Aioli, for serving

Rocket leaves or lettuce mix, for serving

12 Vintage tasty cheese slices

American or Hot English mustard, for serving

Dill pickles for serving, if desired

slice of cheese. Top with the steak, another slice of cheese, onions, and a good squeeze of your favourite mustard. Sandwich together then skewer with a dill pickle if desire. Serve immediately with crisps or oven fries.

Crisps or oven fries for serving, if desired

## Notes

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If you are short on time substitute the focaccia with your favourite store-bought rolls, or thick cut toasted sourdough