

Flat Breads With Spiced Tagliata



Chef Manuel Aquilina

aroma
KITCHEN

INGREDIENTS

FOR THE BEEF

2 tbsp Santa Maria Taco Seasoning Mix
2-3 tbsp Santa Maria BBQ Sauce Original
500-600g beef flank/tagliata
1 tbsp olive oil
1 tbsp honey

FOR THE POTATO SALAD

5 small new potatoes, boiled
2-3 tbsp garlic mayonnaise
1 tsp Cajun spice
2 spring onions or chives, finely chopped
Salt and pepper to taste

YOU WILL ALSO NEED

1 packet Leicester Bakery Plain Naan Bread
1 handful mixed salad leaves
Few red cherry tomatoes
1 burrata



METHOD

- 1 Start with the beef. Rub over the oil and coat with the taco seasoning on both sides. Allow to sit for 20 minutes then seal in a hot pan.
- 2 Remove and place onto a baking tray, brush all over the top with the BBQ sauce and drizzle with a little honey. Continue to cook in the oven or BBQ for 5-7 minutes or to your liking.
- 3 For the potato salad, just mix together the mayonnaise, spring onions or chives, Cajun spice and season with salt and pepper. Add in the potatoes and mix well.
- 4 To serve, warm up the plain naan and mash the burrata and spread over the naan bread. Slice up the cooked BBQ beef after allowing to rest for a few minutes and lay onto the naan. Add on a few halved cherry tomatoes and salad leaves to garnish and serve the potato salad on the side in small bowls.