

Curtis Stone's BBQ steak and eggplant sanga

- 10 Ingredients
 - 7 Method Steps
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- ☐
1 eggplant, cut crossways into 1cm-thick slices
- ☐
5 tbsp extra virgin olive oil, divided
- ☐
4 Coles Australian No Added Hormones Beef Quick Cook Porterhouse Steaks (180g each)
- ☐
1 Coles Bakery Rustic Baguette*, halved crossways, then halved horizontally
- ☐
80g tasty cheddar, thinly sliced
- ☐
3 vine-ripened tomatoes, sliced
- ☐
60g baby rocket leaves
- Horseradish sauce
- ☐
1/4 cup (75g) mayonnaise
- ☐
1/4 cup (60g) [sour cream](#)
- ☐
2 tbsp horseradish cream

- ☐

- **Step 1**

Prepare a barbecue for medium-high cooking over indirect heat. For a gas barbecue, heat one burner on high and leave other burners() off. For a charcoal barbecue, build fire on one side of charcoal grate, leaving other side of barbecue empty.

- **Step 2**

Brush eggplant with 2 tbs oil and season with salt and pepper. Cook on barbecue over lit side for 4 mins each side or until caramelised and tender. Transfer to a plate.

- **Step 3**

Coat steaks with 1 tbs oil and season with salt and pepper. Cook on barbecue over lit side for 2 mins each side for medium-rare doneness. Rest steaks for 5 mins.

- **Step 4**

To make horseradish sauce, in a small bowl, mix mayonnaise, sour cream and horseradish. Season horseradish sauce with salt and pepper.

- **Step 5**

Brush cut sides of bread with remaining 2 tbs oil. Cook on barbecue over lit side for 2 mins or until toasted.

- **Step 6**

Spread horseradish sauce onto cut sides of bread. Place sliced cheese over bottom halves and transfer bottom halves to unlit (empty) side of barbecue and cook with lid closed for 5 mins or until cheese melts.

- **Step 7**

Transfer bottom halves to a cutting board and top with steaks, then with eggplant, tomatoes, rocket and top halves of bread. Cut in half and serve.
