



RED HOT TOASTED OX TONGUE SANDWICH

Toasted sour dough bread using thin slices of Ox tongue with
a hot chilli mayonnaise and red onion marmalade

Method - Makes 2 large sandwiches

1. To make the red onion marmalade, heat the olive oil in a frying pan over a low-medium heat. Add the mustard seeds and cook for about 30 seconds or until they start to pop. Stir in the onions and garlic, cover the pan, reduce the heat to low and cook, stirring occasionally for 30 minutes or until very soft.
2. Raise the heat on the pan, add the balsamic vinegar, boil to reduce and remove from heat.
3. To make the chilli mayonnaise decant into the bowl of a food processor the chilli, crushed garlic, pine nuts, and sun-dried tomatoes and whiz until very smooth. Scrape the mayonnaise out into a bowl, stir in the parmesan and season.
5. Toast the sour dough, spread one side of each evenly with butter and spread two of the slices with red onion marmalade. Scatter the rocket over the marmalade, lay the ox tongue over the top, then drizzle with the red hot mayonnaise.
6. Top with the plain slice of toast, buttered side down, cut the sandwich in half diagonally and serve.

Ingredients

3tbsp olive oil
1tsp mustard seeds
2 red onions, sliced
2 garlic cloves, crushed
1/2 tbsp balsamic vinegar
200g mayonnaise
1 red chilli, finely chopped
1tbsp pine nuts
4 halves sun-dried tomatoes, chopped
2tbsp finely grated parmesan
salt and freshly ground black pepper
4 large slices sour dough bread
25g unsalted butter
25g rocket
8 thin slices of Rea Valley Ox tongue