

THE BRAAI GATSBY

The Gatsby sandwich is a cult classic in the Western Cape. It's traditionally served on the long white bread roll known as a baguette and is stuffed with generous helpings of your favourite ingredients. Our choice of meat for the braai Gatsby is masala-spiced steak. Commercially sold Gatsbys usually contain French fries, but we're going one up on that by including home-made potato röstis instead.

WHAT YOU NEED

(serves at least 6)

For the Gatsby

600 g rump or sirloin steak (in total, can be two smaller pieces)

½ tot oil

½ tot masala spice

salt and freshly ground black pepper

1 large baguette

soft butter (for spreading on the bread)

some crisp lettuce leaves (washed)

2–3 ripe tomatoes (sliced)

2 onions (caramelised)

1 cup Cheddar cheese (grated)

½ cup mayonnaise

½ tsp peri-peri powder

For the röstis (makes 2 large pan-size röstis)

1 onion (peeled)

4 medium potatoes (if you like peeling potatoes, peel them; but if you're similar to me and don't like peeling potatoes, don't)

1 tsp salt

½ tsp pepper

1 tot olive oil

1 tot butter

WHAT TO DO

1. Coat the steak with oil, then season it evenly with the masala spice. It's best to do this spicing a few hours before the braai, or even the previous day. If you reckon the steak might be tough, no one will complain if you give it a few good whacks with a meat mallet before spicing it, especially not me.
2. Make the potato röstis. Grate the onion and potatoes with the coarse side of your grater and toss them into a mixing bowl. Add the salt and pepper and mix well.
3. In a flat-bottomed cast-iron pot or flameproof pan over a medium-hot fire, heat the oil and butter together. Then put the rösti mixture into the pan, using an egg lifter or a spatula to flatten each rösti by putting some pressure on it. You can either make one big rösti at a time that fills the whole pan, or make a few smaller röstis together in the pan. The latter option is easier, as one big rösti sometimes breaks when you turn it. Whichever route you go, the rösti should be about 1 cm thick. Fry until golden brown on both sides, which should take about 3–5 minutes a side over medium heat.
3. Remove from the pan. If you made smaller röstis, they can be served whole, and if you made bigger röstis you can slice them into quarters.
4. Braai the steak over very hot coals for 4 minutes a side, then take it off the fire. Leave it on a wooden board to rest a few minutes.
5. While the steak is taking a nap, cut the bread open lengthways (but not completely through) and spread butter on the inside. Keeping it open, toast the buttered side over the coals for a minute or two.
6. To assemble the Gatsby, put a few lettuce leaves on the bottom half of the bread. Then add slices of tomato and pack rösti pieces on top of that.
7. Slice the steak into thin strips and add to the baguette together with the caramelised onion and Cheddar cheese.
8. Mix the peri-peri into the mayo and spread it onto the inside top half of the baguette. Logic dictates that the more peri-peri you mix into the mayo, the hotter it will be, so use your common sense to adjust the burn to your liking.
9. Close the sandwich and slice into four pieces.

AND ...

In the first step of this recipe, I advise you to whack the steak a few times with a meat mallet if you think that it's going to be tough. This is general advice not only applicable to this recipe. If you think your steak is going to be tough, slap it in the face a few times until it drops that attitude. I've been to the odd well-known steakhouse that uses this method to tenderise their steaks; they just don't talk about it. Obviously, it is better to buy proper dry-aged steaks that do not need any further treatment, but for a recipe like this that is a waste of money. I just use normal wet-aged supermarket meat.