



SURF AND TURF

Serves: 4 | Prep Time: 10 minutes
Cooking Time: 15 minutes

INGREDIENTS

Vegetable oil for deep frying

1kg potatoes, peeled and cut into 1cm thick chips

2 tbsp olive oil

1 tbsp mild paprika

1 tbsp grated lemon rind

4 x Maleny Black Angus Beef steaks
(any cut works; rib fillet, eye fillet, t-bone, porterhouse or rump)

16 raw, peeled, tail-on prawns

$\frac{2}{3}$ cup (200g) whole egg mayonnaise

2 tbsp chopped fresh dill

TURN OVER FOR METHOD





METHOD

1. Heat oil in a medium saucepan to 180°C (a quick way to test whether it's hot enough is to drop a small chunk of bread into the hot oil. It'll turn golden in 20 seconds when the oil is ready). Cook potato chips in batches for four minutes or until golden and crisp. Drain onto a paper towel.
2. Meanwhile, combine oil, paprika and lemon rind in a bowl. Season with salt and pepper. Add steaks and prawns and toss to coat.
3. Heat a large frying pan or grill to medium-high heat and cook steaks for four minutes on each side (or until cooked to your liking). Transfer to a plate to rest, covered, for five minutes.
4. Add the prawns to the same frying pan/grill and cook for two minutes each side or until just cooked through.
5. Combine mayonnaise and dill in a small bowl. Season with salt and pepper.
6. Serve steaks topped with prawns and accompanied with mayonnaise mixture, hot chips, lemon wedges and salad on the side.

