

Lorry drivers' big gourmet
Gloucester cheese steak
with award winning
Stroud Wild bread

PUNK CHEF
ON THE ROAD



Ingredients

Steak with Stroud Wild bread

- 400g ribeye steak, thinly sliced
(ask a butcher to do this)
- 2 slices of Stroud Wild bread
- 2 tbsp rapeseed oil
- 20g unsalted butter
- 1 onion, thinly sliced
- 1 green pepper, thinly sliced
- 1 red pepper, thinly sliced
- 1 fresh green chilli
- Maldon salt
- Black pepper

Gloucester cheese sauce (bechamel style)

- 100g plain flour
- 100g unsalted butter
 - 250ml milk
 - ½ onion
 - 1 bay leaf
 - 6 cloves
 - 1 tbsp Dijon mustard
- 300g Gloucester cheese (semi-hard) grated
 - 1 tbsp black pepper

Garnish

- Pickled gherkins (relish or cornichon)
- Gem lettuce
- Sticks to hold the sandwich in shape if it is too high - stick through a cornichon and on top of bread

Method

- Get a small saucepan, pour in the milk; add the onion, cloves and bay leaf. Heat the milk to boiling point, then take off the heat and allow the flavours to blend.

- Add the flour and butter to a large saucepan on a medium heat, whisk together, then add the milk and keep whisking until you get a smooth creamy paste. Next, add the grated Gloucester cheese, Dijon mustard and black pepper and keep whisking until the cheese melts into the mixture. If the mixture is too thick, add more milk to loosen it and keep it on low heat until needed.

- Pour the rapeseed oil into a medium-hot pan, then add the sliced onions, peppers and chilli and fry until they become soft and golden in colour.

- Add the strips of ribeye steak. Continue to fry until it's golden in colour, add the butter and continue to cook for another 2 minutes until the butter melts and coats all of the mixture in the pan. Season with salt and pepper.

- Slice the Stroud Wild bread open, then add the steak mixture first and pour the Gloucester cheese over the top.