

Country bread toast, beef hanger steak and balsamic caramelized onions

Recipe for 12 tapas

Description

Slices of toasted country bread with olive oil and fresh thyme, garnished with thin slices of hanger steak just seared on caramelized onions stewed in Montréal steak sauce mix.

Note

Onglet steak is a very tasty piece of beef that is better served rare to enjoy a maximum tenderness.

Ingredients

For the caramelized onions

- 1 Unit(s) White onion
- 1 Bag(s) Montreal steak sauce mix
- Olive oil
- Vegetable oil
- Salt and pepper

For the country bread toasts

- 1 Slice(s) Country bread
- 2 Sprig(s) Thyme
- Olive oil
- Vegetable oil
- Salt and pepper

For the hanger steaks

- 1 Unit(s) Hanger steak
- 30 Gr Parmigiano reggiano
- 3 Sprig(s) Parsley
- Olive oil
- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

General preparation

Finely slice the onion. Chop the parsley. Chop the thyme. Using a peeler, prepare a few shavings of Parmesan. Mix the Montréal steak sauce mix in the water, bring it to boil and let it cook for 3 minutes on medium heat.

For the caramelized onions

In a pan, drizzle some olive oil and cook the onion over medium heat for 15 to 20 minutes until they start to caramelize. Season with salt and pepper then add the Montréal steak sauce, and let it reduce a little bit.

Country bread toasts preparation

Place the slices of bread on a baking sheet. Brush with olive oil. Season with salt and pepper and sprinkle with chopped fresh thyme. Bake 4 to 5 minutes. Bread should be lightly browned. Let it cool before cutting into squares.

Hanger steak preparation

Season the hanger steaks with salt and pepper. In a pan, drizzle some vegetable oil and sear the steaks for 2 minutes each side over high heat. Transfer on a baking sheet and finish the cooking in the oven for 4-5 minutes until rare. Let stand at least 5 minutes before cutting the meat in square.

To serve

Scoop a small amount of caramelized onions on a toasted country bread. Then lay a thin strip of flank steak. Garnish with some chopped parsley and a shaving of parmesan.

Bon appétit!