



# Rump Steak Bruschetta with Merlot Wine Jelly

## Ingredients

- 1 Loaf of Ciabatta or Sour dough bread
- Wild Appetite Toasted Garlic Bread Dipper (Olive Oil)
- 500g Beef Rump steak
- 3 Red onions, sliced
- 30ml Wild Appetite Merlot Wine Jelly
- Cocktail tomatoes
- 1 Bunch fresh Rocket
- Wild Appetite Dark Ale & Garlic Mustard Sauce
- Sea salt & freshly ground black pepper



## Method

Slice the bread 1.5cm thick and place the bread on a barbecue or griddle pan until toasted and golden brown.

Drizzle with Wild Appetite Toasted Garlic Bread Dipper (Olive Oil).

Fry the onions until golden brown and add the Wild Appetite Merlot Wine Jelly so that the onions caramelize.

Fry, grill or barbecue the steak until medium rare and allow it to rest for 10 minutes and then slice into thin strips and season with salt and freshly ground black pepper.

Top each piece of toasted bread with slices of rump steak, caramelized onion, cocktail tomato, fresh rocket and drizzle with the Wild Appetite Dark Ale and Garlic Mustard Sauce.