

Grilled Sirloin Steak with Lionfish and Cassava Rösti

2 lbs Sirloin Steak
1 lbs Lion Fish
1 lbs of Root Cassava
½ Dry Coconut
½ Cup Oil
4 tbsp Cassava Flour
1 Onions
4 Garlic Cloves
2 Eggs
1 tsp Nutmeg
½ lbs Spinach
1 lbs broccoli
1 Carrot

For the Beef:

1. Marinate the beef with ½ tsp Cajun spice, 1 tsp salt, ¼ tsp nutmeg, 1/2 tsp pepper, 1 clove garlic, 2tsp olive oil.
2. Let it rest for twenty minutes.
3. Grill to medium or to your liking.

For Lion Fish:

1. Marinate the lion fish with 1tsp salt, 2tsp olive oil, 1 tsp pepper.
2. Let it rest for ten minutes.
3. Pan fry and then set aside.

For the Root Cassava:

1. Grate the cassava and the coconut together.
2. Then add ½ tsp nutmeg, ½ tsp salt, ½ tsp Cajun spice, 1/2 tsp powdered pepper, ½ tsp grated garlic, 1 tsp diced onion, 2tbsp cassava flour, lion fish and eggs.
3. Mix all the ingredients together and shape into cake.
4. Heat the oil and start cooking your Rösti in a round shape until it gets to a golden-brown color on both sides and finish in the oven for another seven minutes.

For the Sauce:

1. In a sauce pan add 2 crushed garlic cloves, ½ onion, ½ carrot cubes, 1 diced celery stick, 4 roasted chicken wings, ½ bottle of red wine, 1 tbsp tomato paste, 1 sprig of rosemary, salt and pepper to taste.
2. Reduce by half.

For the Vegetables:

1. In a hot pan, add 1tbsp oil.
2. Then add broccoli and the blanched carrots and color to golden brown.
3. In the same pan add the spinach and wilt.
4. Add salt and pepper to taste