

Steak Pita Sandwich

By Alessandra Ciuffo and Ben Gingi

Pita Ingredients:

- 500 grams of flour
- 300 grams of lukewarm water
- 10 grams of dry yeast
- 25 grams of sugar
- 10 grams of salt

Slaw Ingredients:

- 1 fennel, thinly sliced
- ½ cup castelvetrano olives, sliced
- 1 cara cara orange, segmented or “supremed” (reserve excess juice for dressing)
- Olive oil, about 2-3 tbsp
- Apple cider vinegar, about 1 tbsp
- Salt and Pepper, to taste

Mint Chimichurri Ingredients:

- ¼ cup fresh mint, finely chopped
- ¼ cup fresh parsley, finely chopped
- 2-3 garlic cloves, minced
- 1 tsp chili flakes or fresh chili pepper
- ⅓ cup olive oil
- ¼ cup red wine vinegar
- Salt and Pepper, to taste

Sun-Dried Tomato Aioli ingredients:

- ½ cup mayonnaise
- ¼ cup packed sun dried tomatoes
- ¼ cup olive oil

Skirt Steak Ingredients:

- 1 lb skirt steak
- Oil oil
- Salt & Pepper

Steps:

- 1) Prepare the pita bread. In a bowl mix the water, yeast, sugar and mix well. Add the flour and mix all ingredients until there is almost no flour remaining in the bowl. Add salt. Move the dough out of the bowl and knead it on a work surface. Knead dough for about 7 to 10 minutes until smooth. Round and place the dough in a bowl and cover with a towel. Let the dough rest until nearly double the volume. Divide into 100-120 g pieces.

Round each piece into a perfect tight ball and let sit for 10 min, covered with a towel. With a rolling pin open the Pitas to 0.5 cm thick. Place the Pitas to proof on a towel for 20 minutes. Heat a large strong pan over medium heat for 3-5 minutes. Lower the heat to low-medium and cook the pita on the side that was faced down on the towel. After 10 seconds, turn to the other side. Another 10 seconds and turn back. And this is how you play with the Pita until you get a stunning pocket. Move the pita to a basket / bowl covered with a towel that will avoid the Pita from drying and hardening.

- 2) Prepare the slaw. Use a mandolin or sharp knife to thinly slice the fennel. Slice the orange into segments, making sure to squeeze any excess juice from the peels & remaining center. Add that all into a large bowl along with the sliced olives and dress with the olive oil, vinegar, salt and pepper.
- 3) Prepare the chimichurri. Chop the mint, parsley, and garlic and combine in a large bowl along with the rest of the ingredients. Adjust consistency with more oil and taste with more vinegar or salt.
- 4) Prepare the aioli sauce. Add the mayo, sun dried tomatoes, and oli into a food processor blender. Mix until well combined, scraping down the sides as necessary.
- 5) Prepare the steak. Use scissors to cut the skirt steak into smaller pieces if necessary. Season well with salt and pepper. Heat a large skillet over medium high heat. Once hot, add in a touch of oil to coat the bottom of the pan. Add in the steak and cook 2-3 minutes per side, or until it reaches 135 F for medium rare...or your preferred doneness. Remove from pan and allow to rest for 4 minutes. Slice against the grain. Coat the steak with the chimichurri sauce.
- 6) Assemble the pita. Slice a small part off the edge of the pita, use your hands to open the pocket. Line the inside with the aioli. Starting with the slaw, begin alternating layers of the slaw and steak until you reach the top. Finish with a touch more of aioli & DIG IN!!!!

ENJOY.