



## STEAK, PEAR AND STILTON SALAD

**Prep Time:** 15 minutes

**Cook time:** 5 minutes

### INGREDIENTS:

1 rib-eye, sirloin or fillet steak  
1 chicory or red endive, leaves separated  
1 conference pear, cored and sliced

### FOR THE DRESSING:

50g Stilton, crumbled, plus extra to garnish  
150g natural yoghurt  
2 tbsp lemon juice  
1 tbsp olive oil plus extra, to serve  
1 tbsp finely chopped chives plus extra to garnish  
Pinch sugar

All great salads are a combination of contrasting textures and flavours. Here, grilled steak is combined with crisp, juicy pears and creamy Stilton cheese to make an addictive summer salad.

### METHOD:



1. Combine all the dressing ingredients with a pinch of salt and pepper and mix well. Set aside.
2. Light 2 burners on the Jupiter Outback BBQ and set the heat to high.
3. Season the steak highly with salt.
4. Grill the steak to your liking - timings will depend on the thickness and cut of steak. We recommend medium or medium rare for rib eye and sirloin, and rare for fillet.



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## METHOD CONTINUED:



5. Allow the steak to rest for 5 minutes before slicing.
6. Arrange the steak, chicory and pears on a plate and top with the dressing, more crumbled Stilton and chives. Finish with a drizzle of olive oil.