

TOMATO BRUSCHETTA WITH BRANDY FLAMBÉED

SPADE STEAK

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This has to be done on a fire for obvious reasons. Take a spade (*not a shovel*) and clean it well to remove all sand and grit and then put it directly on the coals to sterilise. When it's piping hot - you'll know because the shaft will be hot to the touch - rub the fillets in olive oil and place them on the spade. They're going to sizzle - that's the whole idea. Let them cook for about 2 minutes per side - ostrich fillet should be served rare.
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Now comes the interesting part. Flambé the steaks by splashing a generous amount of tippie over them. It's going to flare up so stand back and be careful. When the brandy's burnt off, remove the fillets and let them rest for a few minutes so that all the juices are absorbed into the meat before you carve. If you are feeling particularly carnivorous, cut into medallions and chow as is, without the bruschetta and greens.

In the mean time cut the bruschettas in half and toast them on the fire until they're really crispy but not burned. If you don't have a grid, you can toast them on the spade. Once toasted, rub the raw garlic clove over them. This will add a fresh and fiery flavour to this gourmet open sandwich. Roast the tomatoes on the grid or spade until they're pap, then cut them in half and rub them into the toast so that the juices and flesh of the tomato is absorbed into the bread. Then cover with a layer of salad leaves and onion slices. Place the sliced medallions on top of this, drizzle with olive oil and eat immediately.

YOU WILL NEED

- 2 ostrich fillets
- olive oil
- 1 bottle of brandy
- 2 stale bruschetta
- 4 ultra ripe whole tomatoes
- 4 cloves of garlic
- a handful of salad leaves, including peppery rocket
- 1 onion - sliced
- 1 clean spade

