



Habanero French Dip Baguette

with Mainland Natural Swiss Cheese Slices

INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

The French classic with a modern twist & supercharged with habanero chilli and the sweet nutty awesomeness of Mainland Natural Swiss Cheese Slices.

Make this in a French baguette and sell by the length served with a side of warmed onion jus for dipping or poured inside for takeaway option. Create one long baguette and slice to desired length for ease of service and visual impact. Display in your cabinet for dine-in or takeaway options.



Herb rolled sliced Scotch fillet, swiss cheese & habanero mustard on half baguette served with onion jus for dipping.

French Dip Baguette

INGREDIENTS

500g Scotch fillet	3 tbsp dried oregano
Mainland Natural Swiss Cheese Slices	Handful tarragon, chopped
1 tbsp thyme, chopped	Salt and pepper
	1 large baguette

METHOD

Cover the Scotch fillet with herb mix.

Pan fry the scotch fillet to rare and leave to rest and cool. Thinly slice and set aside.

Slice baguette through the middle and fill with sliced swiss cheese, Scotch fillet and finish with habanero beer mustard.

Cut into lengths as desired and finish with jus for takeaway or on the side for table service.

Onion Jus

INGREDIENTS

500g sliced onions
50g olive oil
1L 1/3 reduction beef stock/glaze or pre-made jus
Pinch salt
Cracked black pepper

METHOD

Sweat down the onion in a heavy based saucepan with olive oil.

Add stock and reduce by about 20%.

Season to taste.

Habanero Beer Mustard

INGREDIENTS

10g black mustard seed	100g brown sugar
50g yellow mustard seed	Cracked pepper
2 tsp Dijon mustard	1 lemon, juiced and zested
200ml pale ale	1ea habanero chillis
50ml cider vinegar	

METHOD

Combine yellow and brown mustard seeds.

Stir vinegar and beer (or water) into the mustard seed.

Cover the mixture and set in a cool, dry place for 12 hours or until all the liquid has been absorbed.

Stir in brown sugar, chopped habanero chilli and sea salt.

Pour the mustard seed mixture into a food processor. Pulse 6 times, then run for about one minute.

Pour mixture into a sterilized glass container and refrigerate.



Mainland Natural Swiss Cheese Slices have a lovely mild, nutty and slightly sweet flavour that adds a new dimension to your favourite meals and sandwiches.

These quality natural cheese slices are perfectly portioned for your convenience to save you time in your busy kitchen; the twin clam shell pack with resealable lid means you have a minimal amount open to retain freshness and reduce wastage.