

Rump Rippers, Tristan Clements, Crystal Palm

The reinvention of a Queensland beef classic, crumbed steak. Prime rump steak cubes rolled in a simple spice mix and deep fried to be crisp and flavour poppin' on the outside and moist and tender on the inside.

Serves: 20 snack sizes (approx. 5 rippers per person)

Prep time: 30 minutes + at least 30 min setting time
Cooking time: 20 minutes

Ingredients:

- 2kg Prime Rump Steak
- 2 cups breadcrumbs
- 2 cups plain wholemeal flour
- 2 cups spice rub
- ½ cup pepper corns
- ½ cup brown sugar
- ½ cup garlic powder
- ¼ cup salt
- ½ cup paprika
- 1 tbspcayenne pepper
- 8 eggs
- Oil for deep frying



Method

Spice rub

- Mill peppercorns in food processor
- Combine milled peppercorns with other spices in a bowl and mix well

Rippers Preparation

- Cut steak into 1 inch cubes
- Set up crumbing station: three bowls
 - flour (1 cup flour and ½ cup spice rub)
 - egg (4 eggs – whisked)
 - breadcrumbs (1 cup breadcrumbs and ½ cup spice rub)
- Crumb each steak cube by rolling in flour then dipping and covering in egg and then finally rolling in breadcrumbs. Make sure each cube has a generous covering of bread comes

- As required add more flour mix, egg or breadcrumb mix in the above ratios to each bowl of the crumbing station
- Set aside crumbed cubes to rest. Once all cubes are crumbed place in the refrigerator for at least 30 mins. Overnight will also work fine

Rippers Cooking

- Fill your deep fryer with oil and set temperature to 180 degrees Celsius
- Depending on the size of your frying basket place 10-20 rippers in the basket at a time
- Fry for 60 seconds @ 180 degrees Celsius to achieve medium rare steak. (90 seconds will result in well done if preferred)
- Let rippers drain on paper towel for a few minutes before serving

Serving recommendation – in a paper cone with hot chips and a light covering of mayonnaise