

Royal Grain Fed Rib Fillet, soused tomato salad, chimichurri, artisan ciabatta

EXECUTIVE CHEF, SIMON STREET

Number of servings 4-6

Ingredients

Royal Cube roll – 4 x 150grib fillet steaks
Plaza rolls – 6 each (ciabatta or Turkish rolls)

For the Chimichurri

Coriander – 1 bunch
Parsley – 1 bunch
Oregano – 1 bunch
Mint – 1 bunch
Chilli – 2 large, chopped finely
Garlic crushed – 1 tbl spoon
Lemon zest and juice – 1 large lemon
Olive oil – 1 cup

For the Soused tomato salad

Round medium tomatoes – 400grib (4 medium sized)
Red wine vinegar – 400ml
Sugar – 80grib
Salt – 30grib
Lebanese cucumber – 1 each
Red onion – 1 Large
Rocket leaves – 100grib

Method

Remove rib fillet steaks from the fridge 30 mins prior to cooking.

For the salad, slice the tomatoes into 1cm slices. Dissolve the sugar and salt into the red wine vinegar and pop the tomatoes in to allow them to pickle. Peel the cucumber and slice in to nice rounds – reserve to the side, finely slice the red onion and pop into the pickle with the tomatoes.

For the chimichurri, chop all the herbs and add to a bowl. Add the garlic and chilli with the zest of lemon, olive oil and the lemon juice. Season to taste and mix well.

Season steak liberally and cook on a very hot barbecue until desired doneness – allow to rest for at least 4 minutes

To assemble, char the inside of the bread on the barbecue, on the bottom piece spread a bit of the chimichurri and layer with some rocket leaves, pickled tomatoes, cucumbers and red onions. Slice the steak and place on top of the salad and drizzle some extra chimichurri onto the warm meat to release the aromats.

