

More than 1 hour

Serves 2

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Ingredients:

- 1 bottle (500ml) buttermilk
- 2-3 Thai red chillies
- 2cm knob fresh ginger, grated
- 3 cloves garlic, crushed
- 1 tsp (5ml) salt flakes or fine salt
- Handful fresh coriander
- Juice (60ml) and grated peel of 2 limes or 1 lemon
- 2 (450g each) rib-eye steaks (on the bone) or steak of your choice

GOOD IDEA

Top steaks with grated lemon peel,
chopped chilli and coriander.

Method:

1. Place buttermilk, chillies, ginger, garlic, salt, coriander and lime or lemon in a food processor and blitz until well combined.
2. Submerge steaks in marinade, cover and marinate for 2-3 hours in the fridge (remove from fridge 30 minutes before you plan to cook so meat can reach room temperature).
3. Remove meat from marinade, shake off excess sauce and pat dry.
4. Braai over high heat (you should be able to hold your hand over the coals for 2-3 seconds only) for about 3-4 minutes on each side for medium-rare steak.
5. Remove meat, cover and rest for 10 minutes before serving.