

More than 1 hour
(plus marinating time)

Serves 6

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Ingredients:

Espetada:

- 8 cloves garlic, chopped
- ¼ cup (60ml) red wine vinegar
- ¼ cup (60ml) red wine
- 8 black peppercorns, crushed
- 8 fresh bay leaves, torn + extra to skewer
- ¾ cup (180ml) canola oil
- 2.5-3kg beef rump, sliced into 5cm cubes

Roasted veg:

- 4 potatoes, boiled, skin on and cut into chunks
- 2 red peppers, seeds removed and sliced into 3cm strips
- 2 palermo peppers (bell peppers or a packet of sweet snacking peppers work well too)
- 5 salad tomatoes, quartered
- ¼ cup (60ml) olive oil
- 2 tsp (10ml) paprika
- 1 tsp (5ml) cayenne pepper
- Salt and milled pepper
- Harissa paste and a handful of chopped parsley, to serve

Method

COOK'S NOTE

The natural oils in the bay leaves will spatter and smoke, adding flavour to the meat.

1. Preheat oven to 200°C.
2. Mix garlic, vinegar, wine, peppercorns, bay leaves and oil together in a bowl.
3. Toss meat in marinade and marinate for at least 4 hours.
4. Toss roasted veg ingredients together in a large roasting tray. Season.
5. Roast for 45-60 minutes, until potatoes are crisp.
6. Meanwhile, prepare medium coals.
7. Thread meat onto metal skewers, alternating with extra bay leaves and leaving 1cm gaps between cubes. Season.
8. Braai for 7-8 minutes a side, until meat is firm and juices run clear.
9. Serve skewers with roast vegetables, generous dollops of harissa paste and parsley.

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