

More than 1 hour

Serves 6-8

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Ingredients

- 1 (about 850g) picanha steak
- Salt and milled pepper
- 2 Tbsp (30ml) dried origanum
- 2 Tbsp (30ml) each ground cumin and coriander
- 1 Tbsp (15ml) each garlic powder and smoked paprika
- 1-2 tsp (5-10ml) brown sugar

Romanesco sauce:

- 250g red peppers, roasted and deseeded
- 4 sundried tomatoes in olive oil
- 1-2 Tbsp (15-30ml) sherry vinegar
- 1 tsp (5ml) smoked paprika
- Pinch cayenne pepper
- ½ packet (50g) roasted almonds
- 1 large clove garlic, sliced
- ¼ cup (60ml) olive oil
- Salt and milled pepper

For serving:

- Tortillas, grilled
- Snacking peppers, blistered
- Salad bits
- Lemon wedges

Method

1. Char peppers over an open flame – a gas stove-top or braai works well – until blackened all over.
2. Place in a bowl, cover with clingwrap and set aside to sweat for 20 minutes.
3. Rub skins off peppers and deseed.
4. Combine peppers and remaining sauce ingredients in a blender and blitz to a pesto-like consistency. Set aside.
5. Prepare hot coals – you should be able to hold your palm just above the grid for 5 seconds.
6. Season steak well all over.
7. Combine dried herbs, spices and sugar and rub all over meaty sides of steak.
8. Braai steak fat-side down for 4-5 minutes, rotating slightly every minute.
9. Move some of the hotter coals to the side of the braai, to create medium heat.
10. Turn meat over and braai for 20-25 minutes, rotating meat in the same direction every 5 minutes.
11. Set meat aside to rest for at least 15 minutes.
12. Serve steak sliced with tortillas, romanesco sauce, peppers, salad and lemon wedges, for each person to build their own wrap.

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