

Less than 30 minutes

Serves 2-4

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Ingredients:

- 2 x PnP 28-day mature rump steaks
- Salt and milled pepper

Sauce:

- $\frac{3}{4}$  cup (180ml) soy sauce
- $\frac{1}{4}$  cup (60ml) water
- 1 cup (250ml) brown sugar
- $\frac{1}{4}$  cup (60ml) rice wine vinegar
- 2 tsp (10ml) sesame oil (optional)
- $\frac{1}{2}$  tsp (3ml) chilli flakes
- 2 tsp (10ml) sriracha sauce
- 1cm knob fresh ginger, grated
- 2 cloves garlic, grated
- 1 onion, chopped

Topping:

- 2 kiwis, peeled and cut into chunks
- 2 spring onions, chopped
- $\frac{1}{2}$  red onion, julienned
- Handful each fresh coriander and sesame seeds
- Chopped red and/or green chilli (optional)

Method:

1. Set aside steak to come to room temperature an hour before braaiing. (This will ensure even cooking.)
2. Season steak well.
3. Combine sauce ingredients in a pot, bring to a simmer and cook for about 4-5 minutes until reduced to slightly sticky.

4. Place steak on braai grid over high heat (you should be able to hold your hand over the coals for 3 seconds).
5. Braai steak for 4 minutes a side (for medium rare).
6. Rest steak for 10 minutes.
7. Combine topping ingredients.
8. Serve steak with sauce and kiwi topping.