

30 minutes

Serves 8

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Ingredients:

- 2 rib-eye steaks on the bone (or your choice of thick-cut steak)
- 3 Tbsp (45ml) Gallo extra virgin olive oil
- Salt and milled pepper
- 3 crushed cloves garlic
- 3 sprigs each rosemary and thyme
- Splash red wine or balsamic vinegar
- Chips and/or salad, for serving

Chimichurri sauce:

- 2 small cloves garlic, finely chopped
- 2-3 Thai red chillies, deseeded and chopped
- 1 Thai green chilli, deseeded and chopped
- Juice (60ml) of 1 lemon
- ½ tsp (3ml) Maldon salt flakes or fine salt
- ½ punnet (10g) coriander
- ½ punnet (10g) parsley
- ½ cup (125ml) Gallo Classico extra virgin olive oil

Method:

1. Heat a cast-iron or heavy-bottomed pan over high heat until very hot.
2. Brush steaks with olive oil.
3. Season steak with salt and pepper.
4. Add steak and garlic to pan, and sear the steak well all around.
5. Cook steak for 2-3 minutes per side for a medium-rare doneness, add an extra splash of oil to the pan if needed. (If you prefer it medium, cook 4 minutes a side).
6. One minute before the end of cooking time, add a splash of vinegar to the pan to deglaze. (This will release all the yummy fat stuck at the bottom of the pan).

7. Spoon pan juices over steak and place on a plate to rest for at least 8 minutes.
 8. For chimichurri, combine garlic, chillies, lemon juice and seasoning in a pestle and mortar (or alternatively a bowl) and crush lightly to release flavours.
 9. Add herbs and olive oil and mix well.
 10. Season to taste and add more lemon juice if you prefer.
 11. Serve hot steaks topped with chimichurri sauce and chips and salad on the side.
- COOK'S NOTE: To preserve the freshness of herbs, make the sauce just before serving.