

More than 1 hour

Serves 4

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Ingredients

- 2 (about 450g each) rump steaks
- ½ cup (125ml) coarse salt
- Milled pepper

Gremolata tomatoes:

- 1 punnet (500g) cherry tomatoes, halved
- ½ red onion, chopped
- ½ cup (125ml) olive oil
- ½ punnet (10g) each fresh coriander and parsley, chopped
- 1 clove garlic, grated
- Lemon juice, to taste
- Salt and milled pepper

Method

1. Cut steak into 3-4cm chunks and coat with coarse salt.
2. Leave for 1 hour at room temperature – this will ensure even cooking.
3. Combine gremolata ingredients and infuse for at least 30 minutes.
4. Remove steak from salt, brushing off the excess.
5. Thread onto skewers and season with pepper.
6. Braai or grill over high heat (you should be able to hold your hand over the coals for 2-3 seconds only), for about 3 minutes on either side for medium-rare steak.
7. Remove meat, cover, and rest for 10 minutes.
8. Serve with gremolata tomatoes.

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