

45 minutes (plus marinating time)

Serves 6-8

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Ingredients

- 2 (about 500g each) ostrich fillet steaks
- Salt and milled pepper
- Pinch of ground cloves
- 1 tsp (5ml) each ground cumin and coriander
- 2 Tbsp (30ml) smoked paprika
- 1 Tbsp (15ml) olive oil + extra for drizzling
- 1 Tbsp (15ml) Worcestershire sauce
- 6 sprigs fresh thyme, leaves picked + extra for serving
- Origanum, leaves pickled + extra for serving
- 4-5 tomatoes
- 1 homemade garlic bread, braaied
- Grilled padrón peppers (optional)

Method

1. Season fillet steaks well.
2. Combine spices, oil, Worcestershire sauce and herbs, and coat steaks in mixture.
3. Cover and marinate for 20-30 minutes, letting fillets come up to room temperature.
4. Prepare hot coals – you should be able to hold your palm just above the grid for 5 seconds.
5. Sear steaks for 5-6 minutes a side, turning 90 degrees every 2 minutes.
6. Set aside to rest for 10 minutes then slice thinly.
7. Grate tomatoes in a bowl (slice off a little edge to expose flesh and use the rough edge of a box grater). Discard skin.
8. Season tomato pulp and drizzle with olive oil.
9. Place on a platter with steak slices, garlic bread and herbs.

10. To serve, have guests dollop tomato and steak on bread.

GOOD IDEA:

Serving ostrich steak on it's own? Combine $\frac{1}{3}$ cup (80g) room temperature butter with 1 Tbsp (15ml) smoked paprika and some chopped thyme. Serve flavoured butter dolloped over hot steak for a creamy finish.

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