

Less than 30 minutes

Serves 8

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Ingredients:

Dressing:

- 1 packet (240g) sun-dried tomatoes in oil, drained (keep some oil to use later)
- 8 capers
- 1 clove garlic, finely grated
- Pinch chopped fresh chilli (optional)
- Handful chopped fresh parsley or coriander
- Juice (60ml) and grated peel of 1 lemon
- ½ cup (60ml) olive oil blend
- Salt and milled pepper
- 4 (200g each) PnP wagyu bavette steaks, at room temperature
- Oil, for frying
- 2 sprigs fresh rosemary
- 2 cloves garlic, crushed

For serving:

- 2 packets (100g each) fresh rocket
- Handful PnP ruby microherbs
- Olives, fresh basil and roasted tomatoes

Method:

1. Chop sun-dried tomatoes and capers, and toss with garlic, chilli, herbs and lemon juice and peel.
2. Add just enough oil to make a dressing, using some of the sun-dried tomato oil if you like. Set dressing aside for flavours to develop.
3. Season steaks well.
4. Heat a pan until smoking hot, then add a glug of oil, rosemary sprigs and garlic.
5. Fry steaks for 2-3 minutes per side, and a minute around the edges as well. (Bavette is

a thin cut so be careful not to overcook it.)

6. Remove from pan and spoon a little of the flavoured oil from the pan over the steaks.
7. Rest meat for at least 10 minutes.
8. Slice steak, place on a chopping board and drizzle with dressing.
9. Serve with microherbs and rocket, and an array of sides like olives, basil and roasted tomatoes.