



Grilled Entrecote of Beef

Recipe courtesy of Bertus Basson. You can find out more about Bertus in our Lifestyle Magazine.

Ingredients

Guacamole

2 ripe avocados
1 red onion, finely chopped
2 tomatoes, inside removed, then cubed
½ cup (120 ml) cilantro, roughly chopped
1 lemon, zest and juice

Mesh the avocado to desired texture with a fork. Add the rest of the ingredients and mix well. Season to taste.

Spice Rub and Entrecote

4 ribeye steaks
2 tbsp (30 g) coarse salt
1 ½ tbsp. (20 g) sugar
2 tbsp (15 g) coriander powder
2 tbsp (15 g) paprika
2 tsp (5 g) garlic flakes
½ tbsp (5 g) peppercorns
2 tsp (5 g) onion powder
2 tbsp (5 g) fresh thyme

Place all rub ingredients in a mortar and pestle or spice grinder, and grind to just before it becomes fine. Rub generously over the steaks and refrigerate for an hour.

Cheesy Tortillas

4 tortillas
½ cup (60 g) cheddar cheese, grated
⅓ cup (80 ml) parsley, roughly chopped
Cayenne pepper
Lemon zest

Mix all the ingredients and spread evenly over tortillas. Cover with the remaining tortillas and lightly press down. Be careful before braising as the cheese may fall out.

Instructions

Set EGG for direct cooking (no convEGGtor) at 750°F/400°C. Place the steaks on the grill and cook to the desired temperature. While the meat is resting before carving, lower the temperature to 400°F/204°C and place the tortillas on the grill, allowing the cheese to melt and the tortillas to get a crust. Cut the tortillas into quarters and serve with the guacamole.

Serves 4