



# Heston's ultimate steak.

## For the Guasacaca

- 50g white onions, peeled and chopped
- 230g green peppers, chopped
- 450g ripe avocado, peeled and chopped
- 2 garlic cloves, peeled and finely chopped
- 30g flat-leaf parsley
- 80g white wine vinegar
- 20g coriander
- 1 tsp fine salt
- 200g olive oil

## For the Chimichurri

- 50g red jalapenos
  - 30g white wine vinegar
  - 30g mint
  - 10g coriander
  - 10g basil
  - 20g tarragon
  - 60g flat-leaf parsley
  - 1 clove garlic, peeled
  - 1 tsp salt
  - 120g olive oil
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- Ribeye steaks

## Method

Combine all the ingredient for the Guasacaca together in the jug of a blender and blitz until smooth. Transfer to an airtight container until needed.

Combine all the ingredients for the Chimichurri in the jug of a blender and blitz to a coarse consistency. Place in an airtight container and place in the fridge until needed.

To cook the steaks, preheat the BBQ until it is very hot. Season the ribeye on both sides. Cook the steak, flipping it every 15 seconds. A 2cm steak will take about 2 minutes to reach medium-rare.

Insert the probe into the thickest part of the flesh. The meat will need to be removed approximately 5 degrees before reaching the desired temperature as it will continue cooking after it's removed from the heat.

Place the meat on a cooling rack over a tray and allow to rest for 5 minutes before slicing against the grain.

Serve with the Guasacaca and Chimichurri.