



Tacos de Carne Asada.

For the guacamole

- 200g avocado, diced
- 20g coriander
- 4g Thai bird chilli
- ½ clove garlic, peeled
- 40g red onion, peeled
- 2 limes, juice only
- pinch fine salt

For the Pico de Gallo

- 160g tomatoes, diced
- 40g red onion, finely diced
- 20g coriander, finely chopped
- pinch fine salt
- ½ lime, juice only

To cook and assemble

- 2 rib-eye steaks
- salt and freshly ground black pepper
- 8 small masa tacos (or 4 large)
- reserved guacamole
- ½ cup iceberg lettuce, finely sliced
- reserved Pico de Gallo
- 1 lime, cut into wedges
- small bunch coriander, finely chopped
- 6-8 radishes, sliced
- sour cream

Method

Make the guacamole by blending all the ingredients in a mini food processor until smooth. Adjust the seasoning to your taste, using additional salt or lime juice. Set aside.

For the Pico de Gallo, simply combine the diced tomato and red onion, then fold in the freshly chopped coriander. Season with salt and the juice from half a lime. Set aside.

Heat the BBQ to high and season the steaks with salt freshly ground black pepper. Grill for 10-15 minutes, flipping the steaks every 15-10 seconds until an internal temperature of 52°C is reached when using a probe thermometer. Remove from the steaks from the grill and set aside to rest for 10 minutes before slicing against the grain.

While the steaks are resting, place the masa tacos on the grill and toast each side until they begin to puff up with steam. Remove the tacos from the heat and stack them up in a tea towel to prevent drying out.

Smear each of the tacos with guacamole and place the slices of steak on top of the guacamole.

Top with some shredded lettuce, followed by Pico de Gallo. Garnish with sour cream in each, freshly chopped coriander and the radish slices. Serve with lime wedges.