



ENTRECOTE WITH SAUCE

INGREDIENTS:

Sokolow entrecote steak
jalapeno peppers
oil
salt, pepper
grilled nori
sour cream
black sesame

SAUCE:

parsley leaves
thyme
1 clove garlic
salt
chilli flakes
Parmesan cheese
extra virgin olive oil
lemon zest
juice from half of lemon

PREPARATION:

1. Brush the steak with oil, add salt and pepper, then put the meat on the grill in the medium temperature section. Put a piece of wood on the lit coal to get the right smoking aroma.
2. Brush the jalapeno peppers with oil and place them on the embers.
3. Chop the herbs for the sauce, grate the Parmesan cheese, and mix with the rest of the ingredients.
4. Remove the peppers from the grill and set aside. Transfer the steak to a place with a hot temperature - on the wood.
5. Remove the meat from the grill, coat it with the prepared sauce and leave it to rest.
6. Grill the nori, slice the steak.
7. Serve with sour cream, peppers and a little black sesame seeds.

TIP:

When grilling steaks, always make sure you have two temperature zones - high (at least 250°C) and low (max. 180-200°C). Use the first to roast the steak very briefly and the second to cook it on the inside. The order does not matter, but it is important that the low temperature is as low as possible. You don't want to dry the meat.