



LEMON PESTO STEAK

A really classy piece of rump has all the right ratio of fat (look for marbling), muscle structure and flavour. The lemon and basil combine beautifully to complement these steaks.



NORMAL



8 MINS



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Ingredients

- 1/3 cup basil pesto
- 1 tbsp lemon juice and zest
- 1 red chilli, finely sliced
- 4 x 200g rump steaks

Instructions

- 1. In a small bowl, mix together basil pesto and lemon.
- 2. Season to taste with salt and pepper.
- 3. Preheat the BBQ to high.
- 4. Lightly oil the steaks, and season with sea salt and cracked pepper.
- 5. Grill the steaks to desired doneness, 4 minutes per side for medium.
- 6. In the last minute, baste the steaks with a little of the pesto sauce.
- 7. Once done, remove from heat and rest for 5 minutes.
- 8. Serve topped with the remaining pesto and finely sliced chilli.