



Bife Porteño steak with chimichurri

By Miele

15 minutes

Preparation time

1 hour 5 minutes

Cooking time

4 serves

Serves

INGREDIENTS

Chimichurri

1/4 cup finely chopped parsley leaves and stems (approximately ¼ bunch) 4 garlic cloves, finely chopped ½ long red chilli, finely chopped 1 ½ tbsp dried oregano 1 tsp sweet paprika 1 lemon, zested 250 ml (1 cup) extra virgin olive oil 2 tbsp (40 ml) sherry vinegar 1 tbsp salt flakes Salt flakes and pepper, to

Sous-vide steak

4 thick sirloin steaks, approximately 200 g each 1 brown onion, thinly sliced

To serve

Salt flakes, to taste ½ bunch parsley leaves, finely chopped Roasted pineapple chilli sauce

Miele Accessories

Vacuum sealing bags Gourmet griddle plate

METHOD

taste

Chimichurri

1. Combine all ingredients in a bowl and season to taste. If the sauce is too thick, add a little water to thin the sauce.

Sous-vide steak

- 1. Place the steaks, onion and 2 tablespoons of the chimichurri into a large vacuum sealing bag.
- 2. Place the bag into the vacuum sealing drawer and Vacuum on level 3 and Seal on level 3.
- 3. Place the sealed bag onto a rack in the steam oven and Sous-vide at 54°C for 1 hour.

To serve

- 1. Preheat the griddle plate or large frying pan on medium-high heat, induction setting 7, for 5 minutes or until very hot.
- 2. Remove the steaks from the bag, discard the onions and pat the steaks dry with paper towel.
- 3. Sprinkle salt on both sides of the steaks.
- 4. Increase the temperature of the griddle plate to a high heat, induction 9 and cook the steaks for 1-2 minutes on each side, or until the steaks are well browned.
- 5. Remove the steaks from the griddle plate, season with salt and rest for 3 minutes before slicing.
- 6. Add the parsley to the remaining chimichurri.
- 7. Sprinkle the steaks with more salt and serve with the chimichurri and roasted pineapple chilli sauce.

Steak sous-vide guide

49°C - Rare

54°C – Medium-rare. This is our preferred temperature for this dish.

57°C - Medium

63°C - Medium-well

69°C+ - Medium-done

Hints and tips

- When chopping the parsley, it is very important to use a well sharpened knife to get a clean cut of the herbs and avoid smashing them. Otherwise, you will leave a lot of the herb flavours and aromas in your chopping board.
- Chimichurri can be used as a marinade and as a sauce. We have added the additional parsley at the end to brighten up before serving.
- You can sous-vide steak without a bag, however, make sure the steak is marinated overnight.
- The steak can be sous-vide ahead of serving. Bring the steak to temperature in the steam oven on Sous-vide at 54°C for 10 minutes before searing.
- This steak is the traditional "Porteño" (port) style of Argentina.