



Steak with Bread Skewers and Chimichurri

⌚ 60–120 Min   

Preparation

Ingredients 4 Portions

🔥 = Kotányi Produkte

For the bread kebabs

4 pcs	Short loin steaks (approx. 250 g)
4 tsp.	🔥 Grill Smoked Seasoning Mix
4 tbsp.	Sunflower oil

For the bread skewers

500 g	Flour
1 pkg	Yeast, dried (7 g)
2 tbsp.	Olive oil
250 ml	Water, lukewarm
3 tsp.	🔥 Magic Dust Grill Seasoning Mix
1 tsp.	🔥 Sea Salt, Coarse
	Wooden skewers

For the chimichurri sauce

1 tsp.	🔥 Sea Salt, Coarse
0.5 tsp.	🔥 Pepper Black, Ground
1 tsp.	🔥 Garlic Granules
3 tsp.	🔥 Parsley, Chopped
2 tsp.	🔥 Thyme, Crushed
2 tsp.	🔥 Oregano, Crushed
2 Stk.	🔥 Bay Leaves, Whole
50 ml	Vinegar (e.g. white wine vinegar)
50 ml	Olive oil

- 1 Rinse the short loin steaks with cold water and pat dry. Rub the short loin steaks with the Kotányi Grill Smoked mix and sunflower oil and allow to marinate.
- 2 To make the bread skewers: Mix all the dry ingredients together, form a hollow, pour in warm water and olive oil and slowly work inwards from the edge with a fork. Knead the dough for around 5 minutes and then leave in a warm place to prove for at least 30 minutes. (The longer the better.)
- 3 To make the chimichurri sauce: Mix all the ingredients together.
- 4 Shape thin rolls from the proved bread dough and twist each roll around a wooden skewer. Brush the bread skewers with some olive oil and grill on a moderate heat for a few minutes on all sides until they have shrunk down and are nicely seared. Season the cooked bread skewers to taste with some Kotányi Grill Magic Dust seasoning mix.
- 5 Grill the steaks for around 3–6 minutes on both sides depending on how thick they are and how you like your steak cooked, then season with salt and pepper. Then cover and rest for 5 minutes.
- 6 Dish the steaks up with the bread skewers and the chimichurri sauce and serve.

HINT: The chimichurri sauce can be kept in the fridge for several days, so you can make it in advance!

