



Scan to watch full recipe!



SKIRT STEAK WITH LLAJUA SAUCE AND BURNT GRAPES

★ ★ ★ ★ ★
DIFFICULTY
2/5


PREP TIME
20'


COOK TIME
50'


SERVES
4

INGREDIENTS

1 kg skirt steak
0.5 kg green grapes
200 grs muscovado sugar

FOR THE BUTTER MIX

300 grs butter
1 garlic head
sea salt
chopped rosemary
black pepper

FOR THE LLAJUA SAUCE

1 big tomato/2 small ones
200 grs muscovado sugar
sea salt
red wine vinegar
chili pepper powder
pepper

PREPARATION

- 1 - Take the skin off and hang the skirt steaks with the S-shaped meat hooks. Let them get that smoky flavour for about 30 minutes.
- 2 - Prepare the butter dressing: wrap in foil one garlic head and cook it on medium heat for about 20 minutes. Once ready, take out the garlic flesh and mix it with butter, sea salt flakes, chopped rosemary and black pepper.
- 3 - With a brush, spread skirt steaks with butter dressing. Grill the steaks on high heat, 8 minutes each side, so you will get them medium rare. Spread butter mix on both sides of the steaks.
- 4 - Burnt grapes: preheat the secondary grate on high heat. Once it's ready, take the grapes over the grate. Add muscovado sugar, olive oil, and cook until they get a beautiful burnt color.
- 5 - For the llajua sauce: grate fresh tomatoes and mix with sea salt, dried chilli pepper powder, muscovado sugar, black pepper, red wine vinegar, and olive oil.
- 6 - Preprepare the table top warming brazier by adding ember of wood.
- 7 - Place the skirt steaks, grapes and sauce. Enjoy!