



COOKING PASSION SINCE 1877

## ROAST BEEF WITH CHIMICHURRI SALSA



Serves 4

### INGREDIENTS:

500g Joint of beef (Sirloin, Topside, etc.)  
2 tbsp Chimichurri Herbs (dried)  
2 tbsp Lime Juice  
4 tbsp Rapeseed oil  
Herb salt

### FOR THE CHIMICHURRI SAUCE

1 Onion  
1 Clove of garlic  
3 cm Stem ginger  
2 Red chillies  
5 tbsp Flat-leaf parsley  
3 tbsp Fresh mint  
1 tbsp Fresh oregano  
1 tbsp Mild paprika powder  
1 tbsp Cane sugar  
1 Organic lime (juice and zest)  
200 ml Olive oil  
75 ml red wine vinegar  
Herb salt  
Freshly ground black pepper

### FOR THE PARSLEY ROOT MASH

80 g Root parsley  
50 ml **Milk**  
50 ml **Cream**  
½ Bunch fresh coriander  
Nutmeg  
Coriander  
Lime Zest

### PREPARATION:

Pat the meat dry, mix the dried chimichurri herbs with the lime juice and oil and rub the mixture over the joint; leave it to marinate in the fridge for a few hours.

To make the salsa, peel the onion, garlic and ginger; halve the chillies lengthways and scrape out the seeds and pith; wash the herbs and shake dry. Dice everything finely, mix the oil and the vinegar before adding the remaining salsa ingredients. Stir, season to taste, and cool for 2-3 hours.

Using the CircoTherm® hot air function at 100 °C and high steam intensity, cook the beef for 10 minutes; then brown off on a high heat on all sides using the NEFF Teppanyaki or frying pan, turning the heat down and frying for a further five minutes. Season with herb salt and leave to rest in a roasting pan with a lid. Slice finely to serve.

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For the mash, peel and dice the root parsley before cooking it in boiling salted water for 15 minutes (keep the lid on the saucepan). Heat the milk and cream, then pour over the drained, cooked parsley root.

Wash the coriander and shake it dry; chop and add to the mixture; blend to a purée. Season with salt, pepper, nutmeg, coriander, lime zest and a pinch of cane sugar. Serve the roast beef with the salsa and the mash.

Teppan Yaki works on multiple heat zones so you can prepare meats and vegetables simultaneously. Cook like a pro: sauté at high heat in the front and keep food warm at low heat in the back.

ALLERGENES HIGHLIGHTED IN  
BOLD