



*Heritage Day*  
**ASIAN BBQ SIRLOIN**

## INGREDIENTS

- 2 x 300g Black Angus Beef sirloin steaks  
*Available from our Boschendal Farm Shop*
- 1 Bottle of Asian BBQ marinade  
*Available from our Boschendal Farm Shop*

- 30g Coarse salt  
10g Brown sugar  
3g Crushed black pepper  
3g Paprika  
1g Fresh thyme  
6 Baby onions  
15ml Olive oil. *Available from our Boschendal Farm Shop*  
2g Salt and pepper for seasoning

## METHOD

### CHARRED ONIONS

1. Remove the skin, but keep the root in tact.
2. Rub with olive oil, and season with salt.
3. Place on a medium to low heat on the braai and cook until soft. Allow for a bit of char on the onions, as it adds to the flavour profile.

### SIRLOIN SEASONING

1. Mix the following ingredients together to use as seasoning on your sirloin steaks:
  - Coarse salt
  - Brown sugar
  - Crushed black pepper
  - Paprika
  - Fresh thyme
2. Start your outdoor or indoor fire.

### SIRLOIN PREPARATION:

1. Sprinkle the seasoning salt over the steaks and allow to sit for 15 minutes.
2. Gently brush some of the excess salt off the meat, but not all of it.
3. Place on the braai, on a medium to high heat, and cook for 6-8 minutes on both sides.
4. Baste with the marinade and give the steaks an extra 3-4 minutes on the heat.
5. Remove the steaks from the heat and let them rest for 5-8 minutes before carving, to allow the juices to settle.

### PLATING

1. Plate thin strips of steak and charred onions  
*\*Chef Allistaire suggests garnishing with fresh nasturtium leaves from the garden.*



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OUR WINES

Serve with our popular *Boschendal Black Angus - 2017*