

RECIPE

BRUNCH FOR FOUR

- TOP SIRLOIN STEAK AND CHIMICHURRI
- ROASTED BUTTERNUT SQUASH
- SCRAMBLED GRAMAJO
- APPLES WITH HONEY AND LEMON

INGREDIENTS

For the steak:

- 2 lbs top sirloin steak
- Coarse salt

For the chimichurri:

- 1 tbsp red pepper flakes
- 3 tbsp pureed garlic
- 2 tbsp chopped flat parsley
- 1/2 tbsp dry oregano
- 1 tbsp dry thyme
- 1/4 cup hot water
- 1/4 cup red wine vinegar
- 1 tsp fine salt
- 1/2 cup sunflower oil
- 1/2 tsp finely chopped rosemary
- 1/2 tsp finely chopped oregano

For the butternut squash:

- 1 winter squash
- 1 tbsp salted butter

For the scrambled gramajo:

- 2 eggs
- 1 potato
- 2 tbsp ham, diced
- 2 tbsp fresh peas
- 1 tbsp salted butter
- Condiments

For the apples:

- 2 Granny Smith apples
- 2 tbsp organic eucalyptus honey
- 1 juice of fresh lemon

Herbs:

- 1/2 tsp finely chopped rosemary 1/2 tsp finely chopped oregano

INSTRUCTIONS

- Season steak with coarse salt and grill, or cook on a cast iron skillet on medium heat flipping the steak once. Let rest.
- Mix dry herbs for chimichurri together with hot water, add the vinegar. After 10 minutes, add the oil and the chopped fresh herbs. Let the mix rest for 1 day.
- Roast the whole squash in the oven until it is soft and tender. Remove from the oven, open, and scoop out the flesh with a spoon. Then mix it with butter and herbs.
- Peel potatoes and cut them into quarter-inch slices. Cut each slice into quarter-inch sticks. Drop pieces into cold water to prevent discoloration until ready to cook. Drain well, pat dry and fry.
- In a hot pan, put the butter, ham, peas. Cook for 1 minute. Then add the egg, scramble, add the potatoes, mix and serve.
- Coarsely grate the apples, mix with honey, sprinkle with lemon juice, thyme, and mint. Serve.
- Enjoy your brunch with a cup of coffee, mate, vermouth, or wine.

UTENSILS

1 skillet + 1 thongs
1 wood chopping board + knife + jar
3 medium bowls, tbsp and tsp
1 frying pan + 1 wooden spoon
1 grater
Dish to serve