

Reverse seared beef tri-tip steak – with red chimichurri sauce & duck fat potato gratin

Ingredients:	Chimichurri sauce:
1 beef tri-tip* A good BBQ rub – I use ‘Butchers Axe’ – ‘Big Bark’ 4 large white potatoes 250ml cream 2 tbs duck fat A few sprigs of fresh thyme A ‘punch’ of Kosher salt White pepper 80 grams of butter 1 tsp Dijon mustard 2 garlic cloves - crushed ½ teaspoon smoked paprika 1 cup grated mozzarella cheese	1 large red capsicums Small handful of chopped coriander (optional) Small handful of chopped parsley 1 garlic clove 3 shallots ¾ cup extra virgin olive oil 3 tbs red wine vinegar A pinch of red chilli flakes Pepper and salt

Method:

- 1) Set up your BBQ or smoker for 2 zone cooking (one hot side and one cold side). We’re aiming for a BBQ temperature of around 250f (120c) at this stage. Trim any excess fat or silver skin from your tri-tip and coat well with the BBQ rub. Alternatively, salt and lots of pepper is fine too. Place your tri-tip on the indirect (cooler) side of the BBQ and close the lid. If you have a wireless thermometer that can stay in the beef that’s great, otherwise just check it periodically until it reaches around 120f (49c). Reverse searing is when you cook the protein inside first (slowly like we’re doing here). It will make for a much more evenly cooked product and is great for thick cuts of steak too. This will take around 45 minutes but cooking to temperature is much safer than to time.
- 2) De-seed and core the capsicums and place into the BBQ and cook until tender. Some charring is great here too. When done, add the capsicum and remainder of the chimichurri sauce ingredients into a food processor and blend until smooth. Season to taste with pepper and salt and refrigerate for later.
- 3) Peel and thinly slice the potatoes. Melt the butter and duck fat and mix with the cream, pepper, salt, Dijon, garlic, thyme and paprika. Layer the potatoes in a BBQ or oven proof dish and between each layer, pour the liquid mixture over the potatoes. Bake or BBQ uncovered for at least 1 hour or until tender and golden. Add grated cheese and sprinkle with smoked paprika and return to the BBQ or oven until melted. Cover with foil at any time if you’re worried about it darkening too quickly.
- 4) When the tri-tip has reached approximately 120f (49c), move it directly over a searing hot grill grate for a couple of minutes each side or until you’re happy with the colour and charring. Re-check the temperature. For medium rare I take mine off at around 128f (53c). Wrap in foil and rest for no less than 15 minutes.
- 5) I serve my tri tip on a large cutting board, sliced and drizzled with the chimichurri sauce and potato gratin on the side. If you want to get fancy, smoked baby carrots in maple syrup goes really well with this dish. Enjoy!

*Tri tip is a triangular cut of beef from the bottom of the sirloin. It’s essentially a very large steak and usually weighs 1 to 1.5 kg’s. A tri-tip will usually serve 3-4 people.