

**Miele**

# Bife Porteño steak with chimichurri

By Miele

**15 minutes**

Preparation Time

**1 hour 5 minutes**

Cooking Time

**4 serves**

Serves



## INGREDIENTS

### Chimichurri

¼ cup finely chopped parsley leaves and stems (approximately ¼ bunch)  
4 garlic cloves, finely chopped  
½ long red chilli, finely chopped  
1 ½ tbsp dried oregano  
1 tsp sweet paprika  
1 lemon, zested  
250 ml (1 cup) extra virgin olive oil  
2 tbsp (40 ml) sherry vinegar  
1 tbsp salt flakes  
Salt flakes and pepper, to taste

### Sous-vide steak

4 thick sirloin steaks, approximately 200 g each  
1 brown onion, thinly sliced

### To serve

Salt flakes, to taste  
½ bunch parsley leaves, finely chopped  
Roasted pineapple chilli sauce

## METHOD

### Chimichurri

1. Combine all ingredients in a bowl and season to taste. If the sauce is too thick, add a little water to thin the sauce.

### Sous-vide steak

1. Place the steaks, onion and 2 tablespoons of the chimichurri into a large vacuum sealing bag.
2. Place the bag into the vacuum sealing drawer and Vacuum on level 3 and Seal on level 3.
3. Place the sealed bag onto a rack in the steam oven and Sous-vide at 54°C for 1 hour.

### To serve

1. Preheat the griddle plate or large frying pan on high heat, induction setting 9, for 5 minutes or until very hot.
2. Remove the steaks from the bag, discard the onions and pat the steaks dry with paper towel.
3. Sprinkle salt on both sides of the steaks.
4. Cook the steaks for 1-2 minutes on each side, or until the steaks are well browned.
5. Remove the steaks from the griddle plate, season with salt and rest for 3 minutes before slicing.
6. Add the parsley to the remaining chimichurri.
7. Sprinkle the steaks with more salt and serve with the chimichurri and roasted pineapple chilli sauce.

### Steak sous-vide guide

49°C – Rare

54°C – Medium-rare. This is our preferred temperature for this dish.

57°C – Medium

63°C – Medium-well

69°C+ – Medium-done

### Hints and tips

- When chopping the parsley, it is very important to use a well sharpened knife to get a clean cut of the herbs and avoid smashing them. Otherwise, you will leave a lot of the herb flavours and aromas in your chopping board.
- Chimichurri can be used as a marinade and as a sauce. We have added the additional parsley at the end to brighten up before serving.
- You can sous-vide steak without a bag, however, make sure the steak is marinated overnight.
- The steak can be sous-vide ahead of serving. Bring the steak to temperature in the steam oven on Sous-vide at 54°C for 10 minutes before searing.
- This steak is the traditional “Porteño” (port) style of Argentina.