

LAKENVELDER FLANK STEAK WITH ROCKET, ROAST PESTO TOMATOES AND GRATED OLD AMSTERDAM



INGREDIENTS

4

- 1 Lakenvellder flank steak
- 100 g Bresc premium basil pesto
- 100 g Old Amsterdam (mature Dutch cheese), grated
- 80 g rocket
- 50 g Bresc Beemster garlic puree
- 10 cherry tomatoes red
- 10 cherry tomatoes yellow
- 0.5 dl olive oil
- salt and pepper
- cress

USED BRESC PRODUCTS



Dutch garlic Beemster
garlic puree 450g

PREPARATION METHOD

Cut the tomatoes in half and lay them on a baking sheet, with their cut surface facing down. Spread the pesto on the tomatoes and put them in the oven for 1.5 hours at 100 °C. Prepare the barbecue's indirect grill. Pat the flank steak dry and spread garlic on it. Grill the flank steak briefly over the hot coals until it is brown. Now, place the flank steak on the barbecue's indirect grill and cook until it reaches a core temperature of 51°C. Leave the flank steak to rest in aluminium foil for 10 minutes. Slice the flank steak thinly and arrange it neatly on a plate. Dress the rocket with olive oil, salt and pepper and arrange it on the flank steak. Garnish the plate with jacket potatoes, Old Amsterdam cheese and suitable cress.