Pinsa cheese steak

Ingredients

4

- 600 g flat iron steak
- 200 g mozzarella, slices
- 100 g Bresc Pico de gallo
- 60 g Bresc Marinade for beef
- 40 g olive oil
- 30 g Bresc Roasted garlic and soy glaze
- 30 g Bresc Alioli with lemon
- 20 g Worcestershire sauce
- 5 g coriander, leaves
- 4 pinsas
- 2 onions, white
- salt and pepper

Used bresc products

Bresc Marinade for beef 1000g

Bresc Pico de gallo 1000g

Bresc Roasted garlic and soy glaze 450g

Preparation method

Brush the Marinade for beef onto the flat iron steak and leave to stand for at least one hour. Grill the flat iron steak on the barbecue until it has a core temperature of 55 ⍰. Leave it to rest, then brush it with the Roasted garlic and soy glaze. Slice the onion into rings and grill in olive oil until they are soft. Add a little Worcestershire sauce and fry for another 5 minutes. Cut the steak into thin strips across the grain. Brush a thin layer of Alioli with lemon on the pinsas and divide the strips of meat even over them. Spread the fried onion rings and Pico de gallo on top, then cover with slices of mozzarella. Fry the pinsas on the stone on the barbecue for 3 minutes. Garnish with coriander leaves.