



GRILLED STEAK WITH GRILLED BELL PEPPER

A hearty wine that pairs well with roasted and grilled vegetables.



Serves 4 people



Cooking time: 35 minutes

INGREDIENTS

- 4 1/2-lb (200 g) steaks
- 3 bell peppers
- 12 Tbsp (175 g) creamy butter
- 1 2/3 cups (50 g) fresh garden herbs
- 12 Tbsp (175 g) creamy butter
- 1 clove garlic
- 1 Tbsp olive oil
- 2 tomatoes
- Salt and pepper to taste

Wine suggestion: **Malbec**

PREPARATION

Cut 3 bell peppers in half, remove seeds and membrane and slice lengthwise into slivers.

Combine 12 Tbsp (175 g) butter with 2 Tbsp freshly chopped garden herbs and a finely chopped clove garlic. Roll this up in ungreased paper and let firm in fridge.

Lay bell pepper in a large casserole dish and sprinkle with olive oil and ground sea salt and pepper.

Roast under grill approx. 35 minutes.

Cook 4 1/2-lb (200 g) beef steaks in a grilling pan, approx. 4 minutes each side. Remove meat from pan and let rest in aluminium foil a few minutes.

Grill 4 tomato halves in grilling pan. Cut butter into slices.

Lay meat on a plate with a slice of herbed butter on top. Serve with grilled bell peppers and tomatoes.