



PICANHA (ARGENTINIAN BEEF SADDLE ROAST)

A coveted piece of meat that's extremely popular in South America. Baking partially melts the scored fat, delivering a strong meaty flavour that combines excellently with the Cabernet Sauvignon.



Serves 8 people



Cooking time: 30 minutes

INGREDIENTS

- 1 Picanha
(approx. 3 1/3 lbs/1.5 kg)
- 3 sprigs rosemary
- 2 tsp peppercorns

Wine suggestion:

Cabernet Sauvignon

PREPARATION

Score the fatty side of the 3 1/3 lbs (1.5 kg) Picanha (slicing only the fat). Use a pestle and mortar to make a spice mix from 1 Tbsp rosemary leaves, some peppercorns and 1/2 Tbsp sea salt.

Rub spice mix into meat on all sides.

Bake meat fatty side up in a completely covered roasting pan in an oven preheated to 350 °F (180 °C) approx. 20 minutes, until a meat thermometer measures 120 °F (50 °C).

Let rest 10 minutes on counter in aluminium foil before slicing.

Serve with baked potatoes and grilled sweet pepper points.