

Darling Downs Grilled Wagyu Ribeye & Homemade Chimichurri

Serves 2



Ingredients

- Darling Downs Wagyu Ribeye 500g
- ### Chimichurri
- Olive Oil 150ml
 - Red Wine Vinegar 150ml
 - Water 150ml
 - Fresh Parsley 5 tbsp
 - Banana Shallots 5 pcs
 - Rosemary 1 tbsp
 - Garlic 4 cloves
 - Red Chilli 1 pcs
 - Fresh Oregano 2 tbsp
 - Dried Oregano 3 tbsp
 - Fresh Coriander 5 tbsp
 - Smoked Paprika 1 tsp
 - Fresh Bay Leaves 2 tsp
 - Salt 3 tbsp
 - Ground Black Pepper 1/2 tbsp
 - Chilli Flakes
 - Baby Potatoes 12 pcs
 - Portabello Mushrooms 2 pcs

METHOD:

Peel the shallots and garlic then finely dice. Finely dice the red chilli, parsley, bay leaves, oregano, coriander, red wine vinegar and 100mls of oil. Mix everything together and leave overnight.

For the potatoes, put 50ml olive oil in a bowl add 2 tbsp of ground black pepper and salt. Mix together with the potatoes and cook at 180 degrees for approximately 45 minutes.

While the potatoes are cooking, prepare the mushrooms. Season and start frying the mushrooms in a pan on medium heat, then add butter, rosemary and transfer to the oven for 10 minutes.

Grill the Darling Downs wagyu ribeye on both sides and get nice even grill markings which should take approximately 4 minutes each side. Once cooked the temperature should be 45 degrees in centre, leave to rest for 3 minutes before slicing. During this time, plate the rest of the ingredients.