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Gordon Ramsay recipes

Santa Maria grilled Argentinean rib eye with chimichurri recipe

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Argentinean steak is unparalleled, say the chefs at Santa Maria. Dish yours up with a chimichurri marinade, as seen on the [F Word](#)

Serves 4

Ingredients

- 4 x 10oz Argentine rib eye steaks

For the chimichurri:

- ½ bunch of parsley finely chopped
- 1 garlic clove
- 1 red onion, sliced
- 100g oregano
- 200ml olive oil
- 1 bay leaf, torn
- 100g aki molito (ground sweet red pepper)
- 50ml hot water
- 50ml white wine vinegar

For the roasted peppers:

- 2 red peppers

For the Provençal dressing:

- 30g parsley, chopped
- 1 garlic clove, crushed
- 200ml olive oil

For the salad:

- 200g rocket
- 1 red onion
- 15g toasted sesame seeds
- 15g toasted sunflower seeds
- 50ml soy sauce
- 50ml olive oil

- 80g sugar snap peas
- Olive oil
- Sea salt
- Black pepper

Method: How to make grilled Argentinean rib eye with chimichurri

1. For the chimichurri, place the parsley, garlic, sliced red onion and oregano in a food processor and blend. Then add the olive oil and torn bay leaf with the ground sweet red pepper. Finally add hot water and season with salt. Leave to stand for 10 minutes then add the vinegar and leave to infuse in the fridge for 48 hours.

2. Charrill the peppers for a few minutes on each side (until the skins blacken), place in a bowl and

cover with cling film to steam for 5 minutes. Remove the peppers from the bowl, peel the skin, remove the seeds and cut into wedges.

3. For the Provencal dressing, mix the chopped parsley, garlic and oil in food processor. Blanch and drain the sugar snap peas (they should still have a nice crunch) and coat evenly with the dressing.

4. To cook medium rare, sear the steaks on a hot griddle pan for 2-3 minutes on each side. Leave to rest in a warm place for 5 minutes.

5. Mix the red onion and rocket salad garnish with toasted sesame and sunflower seeds and dress with a small amount of soy sauce and olive oil. Serve the steak with a small pot of the chimichurri sauce, some grilled red pepper, sugar snap peas with Provencal dressing and red onion and rocket salad on the side.

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Comments

1. First of all I want to say that your program seems excellent and easily explains the recipes they cook, I love to see how people are going to have working in your kitchen, congratulations on such a good program so enjoyable, from Mexico les mando un hug. Oscar Esquivel Hernandez
Posted by Oscar Esquivel Hernandez on 10/03/2010 02:48:40
Offensive? Unsuitable? [Report this comment](#)
2. You can find the finest steak from Argentina and Chimichurri sauce, all at www.pampasplains.com have it delivered to your door....
Posted by [Malcolm](#) on 23/02/2010 12:27:33
Offensive? Unsuitable? [Report this comment](#)
3. "aji molido" can be purchased from www.mercadoargentino.com, is not sweet paprika, it s actually sweet crushed chillies.
Posted by Alex on 06/01/2010 11:04:17
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4. "aki molito" is just a sweet Paprika
Posted by m on 06/01/2010 10:03:42
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5. It is all very well listing a previously unheard of ingredient such as "aki molito" but where does one get it (without jumping on a plane to Argentina)? Or how does one make it oneself - buy the long sweet red peppers in the supermarkets (are these the right sort? or are we talking chili peppers? or what?) and dry them in the oven at low heat(?) for a week(?) then grind??? How essential is it to the recipe and what alternatives can one use? (Googling is no help - the only reference it can find is this recipe.)
Posted by Sandy Anson on 02/01/2010 12:43:37
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6. We are huge fans of the Gordon Ramsay show. My husband and spartan son were appalled that I would place a piece of steak in a frying pan. Yet, at first bite, they never complained again if I said, it was a Gordon Ramsay recipe. Would you and could you please, please, please, do a show to teach husbands and college boys how to cook something, anything besides a George Foreman piece of chicken?! Many moms would love you more!!!!!!!!!!!!!!!!!!!!
Posted by Carol A Perestam on 19/12/2009 13:57:03
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7. Please fix the website. I do not like to print out pages and pics for a recipe. Not sure it's my printer, but such small print is hard on us older folks..thanks
Posted by Hen on 19/12/2009 01:22:10
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