



WCOOK

Chimichurri Garlic Bread & Ostrich

with a fresh salad

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Fan Faves: Serves 3 & 4

Chef: Samantha du Toit

Wine Pairing: Muratie Wine Estate | Muratie Martin Melch Cabernet Sauvignon

Nutritional Info	Per 100g	Per Portion
Energy	961kJ	4521kJ
Energy	230kcal	1081kcal
Protein	12.7g	59.8g
Carbs	19g	88g
of which sugars	3.5g	16.7g
Fibre	1.3g	6.3g
Fat	11.4g	53.5g
of which saturated	2.4g	11.1g
Sodium	372mg	1752mg

Allergens: Cow's Milk, Soya, Egg, Gluten, Allium, Wheat, Sulphites, Tree Nuts

Spice Level: Mild

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
2	2	Garlic Cloves <i>peel & grate</i>
75ml	100ml	Pesto Princess Chimichurri Sauce
3	4	Sourdough Baguettes
45g	60g	Almonds
90g	120g	Mozzarella Cheese <i>grate</i>
60g	80g	Green Leaves <i>rinse</i>
60g	80g	Pickled Onions <i>drain & thinly slice</i>
60g	80g	Piquanté Peppers <i>drain</i>
90ml	125ml	Hellmann's Original Mayo
480g	640g	Free-range Ostrich Steak

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

Butter

1. GORGEOUS GARLIC BREAD Preheat the oven to 200°C. In a small bowl, combine 60g [80g] of melted butter and the garlic. In a separate bowl, loosen the chimichurri with 30ml [40ml] of olive oil. Cut 4-5 incisions along the top of the baguette - don't cut all the way through! Smear each incision with the garlic butter. Place the baguette directly onto a hot oven rack and an oven-proof dish with water onto the oven floor. Bake until light brown and crispy, 10-12 minutes.

2. TOAST Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. FINISH IT OFF When the bread has 2-3 minutes remaining, spoon ½ the loosened chimichurri into the incisions and top with the cheese. Return to the oven for the remaining time until the cheese is melted.

4. REFRESHING SALAD In a salad bowl, toss together the green leaves, the pickled onions, the pickled peppers, the nuts, a drizzle of olive oil, and seasoning. In a small bowl, combine the mayo with the remaining chimichurri, and loosen with water in 5ml increments until a drizzling consistency.

5. SEARED STEAK Return the pan to medium-high heat with a drizzle of oil. Pat the ostrich dry with paper towel. When hot, sear the ostrich until browned, 2-3 minutes per side (for medium-rare). In the final 1-2 minutes, baste with a knob of butter. Remove from the pan and set aside to rest for 5 minutes before slicing and seasoning.

6. MORE, PLEASE! Plate up the steak slices. Side with the salad and the chimichurri garlic bread. Finish with a drizzle of chimi-mayo. Great work, Chef!