

Beef Steak with Romesco Sauce on Orzo Salad with a Parmesan and Pepper Dressing



ROMESCO SAUCE INGREDIENTS AND DIRECTIONS:

- $\frac{1}{2}$ cup Almond slices, toasted (save $\frac{1}{4}$ cup for garnish)
- 5 Garlic cloves
- 1 cup Sundried tomatoes soaked in olive oil
- 5 Red peppers, roasted and peeled
- 1 tsp Smoked paprika
- ... Sea salt and fresh cracked pepper to taste
- $\frac{1}{4}$ Fresh lemon, juice only
- $\frac{1}{2}$ cup Olive oil

Mix all ingredients except oil in a food processor. Then slowly add olive oil until smooth.

PARMESAN AND PEPPER DRESSING INGREDIENTS AND DIRECTIONS:

- $\frac{1}{2}$ cup Mayonnaise
- $\frac{1}{2}$ cup Greek yogurt
- $\frac{1}{2}$ cup Parmesan cheese, finely grated
- 3 tbsp Balsamic vinegar
- 1 tbsp Grainy mustard

- 1 Garlic clove, smashed
- 1 tsp Freshly ground black pepper
- 1 tsp Freshly ground pink peppercorns
- ... Sea salt to taste
- $\frac{1}{2}$ cup Peppery olive oil

Mix all ingredients except the oil together in a food processor. Slowly add oil until emulsified.

ORZO SALAD INGREDIENTS AND DIRECTIONS:

- 2 cups Orzo pasta, cooked with vegetable stock
- ... Olive oil
- 1 bunch Fresh parsley finely chopped
- $\frac{1}{4}$ cup Sundried tomatoes, sliced
- ... Sea salt and fresh cracked pepper
- 2 Portions of steak, grilled to the preferred temperature

Cook orzo with vegetable broth. Toss warm orzo with parsley, olive oil and season with salt and pepper.

On a large serving plate, spread the romesco sauce on the base of the plate. Place orzo on top of romesco. Drizzle with parmesan pepper dressing and place slices of steak on top. Garnish with almond slivers and sundried tomato slices.

Enjoy with a glass of Syrah!

