

Others

PEPPERCORN STEAK WITH SPICY GUACAMOLE

Serves 4

1 summer avocado, peeled, stoned and roughly chopped
2 tomatoes, peeled, seeded and roughly chopped
75g spring onion, finely chopped
1 garlic clove, chopped
Handful of fresh coriander
Salt and ground black pepper
125ml lemon juice
50ml extra virgin olive oil
1tbsp crushed peppercorn
1tsp ground nutmeg
1 tsp ground ginger
1 tbsp olive oil
4 x 200g beef fillets

1. Make the guacamole by putting the avocados, tomatoes, spring onions, garlic and coriander in a food processor. Season. Add the lemon juice and olive oil and process until smooth. Chill.
2. Mix the peppercorns, nutmeg and ginger and spread onto a plate. Roll the edges of the steak in it so they are covered.
3. Heat the oil in a pan. Cook the steaks for 4-5 minutes on each side (depending on your preference). Allow to rest for a further 5 minutes.
4. Serve the steak with a spoonful of guacamole.

Serve with coriander rice and a salad.
