

# MIRANDESA STEAK



Magazine  
Jun. | Jul. 12

Photos: Virgílio Rodrigues  
Chef: Fernando Fonseca



30  
min



Easy

## INGREDIENTS

- 2 Mirandesa beef steaks (500g each)
- 1 pack new potatoes (700g)
- 1 bunch turnip greens (300g)
- 3 garlic cloves
- 100ml olive oil
- 1 tbsp wine vinegar
- 1 pinch paprika
- Sea salt to taste

## METHOD

Tidy up the greens and wash well • Wash the new potatoes and place on baking tray with a little salt • Bake for between 20 and 30 minutes, depending on their size • Heat some water and season with salt • Plunge the greens in the boiling water and cook quickly so that they retain their crunch and colour • Season the meat with coarse salt and place on a hot charcoal or gas grill • Do not turn the meat until the surface in contact with the grill starts to show a visible change in colour (3 to 5 minutes on both sides), depending on the thickness of the steak (at least 5 cm) • Remove the potatoes from the oven and crush them lightly • Drizzle with a little olive oil flavoured with the garlic • Make a mixture with a little olive oil, vinegar, chopped garlic and paprika, mixing well and serve on the side