

CHARGRILLED RIB EYE STEAK WITH SHRIMP SKEWERS AND CORN ON THE COB

SERVES 2

FOR THE STEAKS

2 x rib eye steaks
grapeseed oil
salt

FOR THE SHRIMP SKEWERS

8-10 raw shrimp, peeled
olive oil
squeeze of fresh lemon

FOR THE CORN ON THE COB

2 sweetcorn cobs
100g unsalted butter, softened
2 tsp sweet smoked paprika
150g Manchego cheese, finely grated

Remove the steaks from the fridge 30 minutes prior to cooking.

Preheat the BBQ by placing 750g charcoal on top of the charcoal grid in a pointed pile. Press the fast-flame ignition and wait for 7 minutes.

Rub a little grapeseed oil onto the steaks and season with salt. Place the meat probe into the centre of the thickest steak and begin searing the steaks over the hot grill, flipping every 20 seconds. Remove the steaks once the core temperature reads 46°C and transfer them to the cooler side. Allow to rest until the core reads approximately 52°C.

For the shrimp skewers, simply thread onto skewers (if using wooden skewers, first soak for 5 minutes in a bowl of water). Brush over a little oil and season with salt. Cook on the grill, turning regularly until pink and cooked through. Squeeze over fresh lemon juice to finish.

In the meantime, place the sweetcorn in a pan with boiling salted water and cook for approximately 12 minutes or until cooked through. Mix the butter with the paprika until well combined.

Remove the sweetcorn from the water and place on the BBQ and rotate while basting with the smoked paprika butter until golden on all sides. Sprinkle the Manchego cheese on top and allow to slightly melt on the BBQ. Remove from the BBQ and serve with additional paprika butter on top.



Chargrilled Rib-eye Steak with Shrimp Skewers and Corn on The Cob