FOODIE CITY WARSAW

CARNE ASADA IN TORTILLAS – RECIPE

4 SERVINGS

INGREDIENTS:

BASE:

- 400 g – aged bavette steak
- 1 – lime; ½ – orange
- 2 cloves – garlic; ½ bunch – coriander
- 1 – fresh jalapeño; olive oil, salt and pepper – to taste

TO FINISH:

- 4 – XL corn tortillas
- 200 g – mature cheddar; ¼ small iceberg lettuce
- 16 slices – raw smoked bacon (4 per person)
- 6 – cherry tomatoes; 50 g – butter
- 1 tsp – cane sugar; Dijon mustard – for brushing

METHOD:

1. Mix the orange juice, part of the lime juice, crushed garlic, olive oil, salt and pepper. Coat the steak in the marinade. Chop the coriander and jalapeño.
2. Warm the tortillas in the oven under damp baking parchment. Shred the lettuce and dress with the remaining lime juice and olive oil. Grate the cheddar; cut the tomatoes and season with salt and sugar.
3. Fry the bacon. Pat excess marinade off the steak and sear in a very hot pan to your preferred doneness. Brush with butter and mustard, then rest for 5 minutes.
4. Thinly slice the steak across the grain. Fill the tortillas with lettuce, steak, bacon, cheese and tomatoes. Finish with coriander, jalapeño and freshly ground pepper.

NOTES:

- Order the bavette steak in advance. The original workshop recipe allows one small jar of Dijon mustard for the whole class.

ENJOY!