

By: Miguel Ángel Mateos



## Marinated Tudanca Beef Rack with Castaño Garlic and Black Garlic.



**DIFFICULTY**  
LOW

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**CUISINE**  
FUSION



**SERVES**  
4



**TYPE OF DISH**  
MAIN COURSE



**PREPARATION TIME**  
40 MINUTES



**TYPE OF GARLIC**  
CASTAÑO and BLACK

### Ingredientes

- 4 cloves of 'Big Garlic' Castaño Garlic
- 8 cloves of 'Big Garlic' Black Garlic
- 8 Tudanca beef steaks
- 1 fresh scallion
- Fresh coriander
- 20ml extra virgin olive oil
- 20ml rice vinegar
- Siracha sauce or tabasco
- 10ml kimuchi sauce
- 4 large corn tortillas

## Paso a Paso



1. Peel the cloves of castaño garlic and grate into a bowl.
2. Add the rice vinegar, olive oil, kimuchi suce and a teaspoon of siracha or tabasco, and stir well in order for all the flavours to mix together.
3. Add the beef steaks to this marinade and leave to rest for 30 minutes.
4. After this time has lapsed, take the steaks out of the marinade and add to a hot frying pan, with a dash of olive oil, turning often so they cook on both sides. Remove from the heat.
5. Add the marinade to the frying pan, now off the heat, in order for it to reduce a little.
6. Cut the corn tortillas to the desired size and pour the marinade reduction over the top, along with the fresh coriander leaves, black garlic cloves and the fresh scallion, finely sliced.

## FINISHING THE DISH

7. We have opted for a something a little different with the presentation of this dish by giving the impression of a clothing rack from which we have hung the steaks.
8. You can also serve the meat cut into fine strips, arranged over the top of the corn tortillas, in the style of a large taco.

## CHEF'S TIPS Miguel Ángel Mateos:

- Using Siracha sauce is preferable to Tabasco because while the latter is equally as spicy, its flavour is not as distinctly recognisable, however both serve as good options.
- In this dish we have used castaño garlic, a variety rarely used owing to its distinct spicy flavour, however here it fine-tunes the dish to perfection.
- The black garlic gives a hint of sweetness and a touch of liquorice, which imparts the dish with a combination of both sweet and spicy flavours.