



**Difficulty**

Easy



**Cuisine**

Mediterranean



**4 Diners**



**Time**

30 minutes



**Variety**

Castaña

## *Sirloin Steak with Castaña Garlic*



1. Peel and finely slice the Castaña Garlic cloves.
2. Wash the Green Peppers and cut them open from the stem to the tip.
3. Wash the outer leaves of the Garlic Shoots and remove their roots, then finely slice them.
4. Put a dab of Oil, the Garlic and the Garlic Shoots in a pan on medium heat. Sauté for a bit until they golden and remove the Garlic and Garlic shoots from the pan, leaving the oil.
5. Put the Sirloin Steak pieces and the Green Peppers in the pan. Cook on both sides and remove from the heat.

### *Ingredients*

- 4 cloves of Castaña Garlic
- 4 Garlic Shoots
- 4 pieces of 50 gr of Sirloin Steak
- 200 gr of Green Peppers from Padrón
- 250 gr of Candied Piquillo Peppers
- 1 Lime
- Extra Virgin Olive Oil
- Fleur de Sel

### *Dish Presentation:*

6. Slice the Sirloin Steak, season with Fleur de Sel and put on a plate.
7. Put on the meat some of the Oil we used to cook it and put the cooked Garlic slices on top.
8. Decorate with the cooked Green Peppers from Padrón and the Piquillo Peppers, and lastly grate some Lime zest

### *Tips from the chef Miguel Ángel Mateas*

- In this case we used canned candied Piquillo Peppers, but you can candy them yourself. They are cooked in the same way as traditional Piquillo Peppers, but also adding 2 tablespoons of Sugar to the Oil and the Garlic in the pan.
- Lime zest will bring a fresh aroma and flavour to the dish that will contrast with the rest of the ingredients.