

## The Yacht Inn recipe of the week

**Beef steak with a spicy crust  
served on red chilli 'risotto'**



**Preparation time less than 30 mins**

**Cooking time 10 to 30 mins**



### **Ingredients**

#### **For the beef steak with spicy crust**

100g/3½oz rump steak  
salt and freshly ground black pepper  
1 garlic clove, chopped  
½ tsp chilli powder  
1 tbsp olive oil

#### **For the red chilli 'risotto'**

100g/3½oz long grain rice  
1 tbsp olive oil  
½ onion, finely chopped  
1 garlic clove, crushed  
1 tsp paprika  
pinch sugar  
50ml/2fl oz red wine  
200g/7oz canned plum tomatoes, chopped  
salt and freshly ground black pepper

#### **To serve**

1 tbsp chopped fresh coriander

### **Method**

1. For the beef, season the meat with salt and freshly ground black pepper. Grind the garlic, chilli powder and olive oil to a paste in a pestle and mortar and rub this onto the beef.
2. Heat a chargrill pan over a medium heat. Add the seasoned steak and cook for 4-5 minutes on each side, or until cooked to your liking. Remove from the pan and set aside to rest.
3. For the red chilli 'risotto', cook the rice in boiling salted water for 10-11 minutes, or until tender. Drain and set aside.
4. Heat the oil in a frying pan over a medium heat. Add the onion and garlic and cook for 3-4 minutes to soften. Add the paprika and sugar and stir well.
5. Add the red wine, turn up the heat slightly until the mixture is simmering, then add the tomatoes, salt and freshly ground black pepper.
6. Stir the cooked rice into the tomato sauce. Bring the risotto to a gentle simmer and heat through for 4-5 minutes.
7. To serve, spoon a helping of risotto onto a serving plate, place the steak on top, and garnish with the coriander.