Roasted rump cover steak with a garlic and aromatic herbs crust

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Carne	Médio	Médio	Select	Select	4 pessoas

Ingredientes

- 1dl Gallo Mild Mild
- 1kg Whole 'Picanha' (Rump Cover Steak)
- 25g Chopped Garlic
- Thyme, to taste
- Parsley, to taste
- Salvia, to taste
- Rock Salt, to taste
- Pepper from the Mill, to taste

Modo de preparação

1. Mix the ingredients for the aromatic crust (salt, garlic, aromatic herbs, pepper and half of the Gallo Mild olive oil).
2. On the top side of the 'Picanha' (where the fat is) cut crosses so that the fat is open as far down as the meat.
3. ub the aromatic mixture and place in a 180ºC preheated oven with the fat on the top.
4. That way the juices from the crust will season the meat.
5. When taking out of the oven, after 20' baking, add the remaining Gallo Mild olive oil.
6. Slice and serve with a rich rice of vegetables or brown beans. Serve with the sauce of the roast.

Produtos utilizados

Mild

Extra Virgin Olive Oil

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