grilled entrecôte with sweet potatoes

40 Min. | gluten free | with meat

Zutaten 4 Personen

2	small sweet potato(es)
some	salt and pepper
2 tbsp	olive oil
3 package(s)	Petrella Peppasweet (125 g)
1	orange(s), juiced
1 tsp	Harissa paste
4 x 300 g	Entrecôte (marbled), about 4 cm thick (take out of the refrigerator about 2 hours before grilling) nehmen)
some	Thyme

Petrella Produkte

Petrella peppasweet

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So wird's gemacht

1. Wash the sweet potatoes, cut them in half lengthwise, score the cut surfaces into diamond shapes as deeply as possible, season with salt and pepper, and brush with olive oil.
2. Place the sweet potato halves on the hot grill for about 20–30 minutes, turning them frequently.
3. Mix Petrella Peppasweet with orange juice and harissa paste.
4. Preheat the grill to approx. 300 °C, place the unseasoned meat on the grill, grill for approx. 3 min on each side, then move to the edge of the grill and continue cooking gently until the meat reaches a core temperature of 55 °C (medium).
5. Let the meat rest before slicing, cut across the grain, and season with salt and pepper.
6. Serve the sweet potato halves with the petrella dip alongside the meat and garnish everything with thyme.