AMERICAN

Fat-Cap Roasted Picanha

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	6	15 min + 1 hr	1 hr 15 min	Roast	Picanha

Ingredients

- 1 whole picanha, about 1.4 kg (3 lb), fat cap about 1 cm (⅜ in) thick
- 2 tbsp coarse salt
- 1 tbsp coarse black pepper
- 2 tsp garlic powder
- 1 tsp smoked paprika
- 1 tsp dried rosemary, crushed
- 500 g (1 lb) baby potatoes, halved
- 1 tbsp olive oil
- Horseradish cream or chimichurri, to serve

Steps

1. Score the fat cap in a diamond pattern about 1 cm (⅜ in) apart, cutting through the fat but not into the meat.
2. Mix the salt, pepper, garlic powder, paprika and rosemary, and rub it all over, working it into the cuts. Leave at room temperature for 1 hour, or overnight in the fridge uncovered.
3. Heat the oven to 120°C (250°F). Toss the potatoes with the oil and a pinch of salt in a roasting tin and set a rack above them.
4. Set the picanha on the rack, fat side up, so the rendering fat drips onto the potatoes. Roast for 45 to 60 minutes until a thermometer in the thickest part reads 50°C (122°F).
5. Remove the beef and turn the oven to 250°C (475°F). Put the beef back for 8 to 10 minutes, until the fat cap is bubbling, crisp and golden, and the centre reads 54°C (130°F). Stir the potatoes at the same time and return them until tender and golden.
6. Move to a board and rest for 15 minutes loosely covered; the temperature will rise a few degrees as the juices settle.
7. Slice thinly against the grain, making sure each slice has a piece of the crisp fat.
8. Serve with the fat-roasted potatoes and horseradish cream or chimichurri.

Notes

- **Don't trim the fat:** the cap bastes the meat and gives the best bites; trim only loose bits.
- **Doneness:** for medium, finish at 57°C (135°F).
- **Leftovers:** slice cold for sandwiches or fry slices for hash.
- **Chef's touch:** scatter flaky salt over the carved slices; the crunch against the soft meat and crisp fat makes every bite pop.
- **Pair with:** a peppery rocket (arugula) salad dressed with lemon and olive oil to cut the richness.