BRAZILIAN

Churrasco Ribeye with Farofa

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**4**	**20 min**	**25 min**	**Grill**	**Ribeye & prime rib steak**

Ingredients

- 1 kg (2¼ lb) boneless ribeye, in one thick piece or 2 steaks, 3 cm (1¼ in) thick
- 2 tbsp coarse sea salt

FAROFA

- 3 tbsp butter
- 4 slices bacon, diced
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 180 g (1½ cups) toasted cassava flour (farinha de mandioca)

FAROFA (CONT.)

- 2 tbsp chopped parsley
- 2 eggs, scrambled and chopped (optional)

VINAIGRETTE

- 2 tomatoes, diced
- ½ onion, finely diced
- 3 tbsp red wine vinegar
- 3 tbsp olive oil
- 2 tbsp chopped parsley, salt to taste

Steps

1. Mix the vinaigrette ingredients in a bowl and leave to sit while you cook.
2. For the farofa, cook the bacon in a skillet over medium heat for 6 minutes until crisp. Add the butter and onion and cook 4 minutes until golden, then stir in the garlic for 30 seconds.
3. Add the cassava flour and stir for 4 to 5 minutes, until it smells nutty and turns light gold. Stir in the parsley and egg, check the salt, and keep warm.
4. Pat the steak dry and press the coarse salt all over. Churrasco is seasoned with nothing else.
5. Build a hot charcoal fire with the coals banked to one side. Sear over direct heat for 4 minutes per side, until it has a deep brown crust.
6. Move it to the cooler side and grill with the lid on for 5 to 8 minutes, until a thermometer reads 52°C (125°F).
7. Rest the meat for 10 minutes, then slice against the grain into thick pieces.
8. Serve with the farofa, vinaigrette, rice and beans.

Notes

- **No cassava flour?** Use toasted breadcrumbs for a similar texture, though the flavour differs.
- **Skewers:** for a more traditional presentation, cut the meat into thick chunks and grill on long skewers.
- **Other cuts:** picanha is the classic cut; ribeye is an easy substitute.
- **Make ahead:** farofa keeps 2 days in the fridge; re-crisp it in a dry pan for 2 minutes.
- **Pair with:** garlicky sautéed collard greens (couve).