



# SIRLOIN STEAK

## CHERRY TOMATO | BASIL PESTO

### Ingredients:

400 g sirloin steak (1 piece)  
4 bunches of cherry tomatoes  
100 g pine nuts  
2 tbsp olive oil  
1 tbsp basil pesto  
1 handful of Parmesan shavings  
YAKINIKU Szechuan Pepper  
YAKINIKU Japanese Smoked Salt

### Supplies:

Shichirin  
Binchotan  
tweezer  
sieve  
Aluminium foil

### Kamado set up:

direct heat

### PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and let it get to temperature well. When the Shichirin is up to temperature, place the grill.

### PREPARATION

Start by rubbing the sirloin steak with oil and season the meat with salt and pepper.

Grill the sirloin steak for a few minutes on each side until nicely crusted, then wrap with foil to rest.

Meanwhile, grill the cherry tomatoes on your Shichirin until they pop. Drizzle the tomatoes on the grill with olive oil and coarse salt.

Toast the pine nuts in a sieve over the hot Binchotan.

Slice the sirloin steak, brush with the basil pesto and serve with the puffed tomatoes, toasted pine nuts and Parmesan shavings.