

How to make Beef Steak

By Mr.Mongkhonchakkawan Mungmai class4/1
No.41 Present to Ms. Netdaw Nilphet

INGREDIENTS

- 300 g rib eye beef, 1 piece
- Sea salt and a little coarsely ground black pepper.
- a little olive oil.
- Roasted Garlic, for serving.
- 1/2 cup coriander leaves.
- 1/2 cup parsley leaves.
- 3/4 cup olive oil.
- 2 tablespoons of garlic.
- 1/4 teaspoon sea salt.

How to do.

1.Make the sauce by blending coriander, parsley, olive oil, garlic, and salt together thoroughly. Add all remaining ingredients, stir to combine, taste and set aside.

2.Season the beef with salt, pepper and olive oil. Roast in a pan for grilling until cooked to your liking. Served with cheesy sauce and roasted garlic.

MAKE BEEF STEAK

