Lemon Pesto Steak

A really classy piece of rump has all the right ratio of fat (look for marbling), muscle structure and flavour. The lemon and basil combine beautifully to complement these steaks.

Ingredients

1/3 cup basil pesto

1 tbsp lemon juice and zest

1 red chilli, finely sliced

4 x 200g rump steaks

Method:

1. In a small bowl, mix together basil pesto and lemon.
2. Season to taste with salt and pepper.
3. Preheat the BBQ to high.
4. Lightly oil the steaks, and season with sea salt and cracked pepper.
5. Grill the steaks to desired doneness, 4 minutes per side for medium.
6. In the last minute, baste the steaks with a little of the pesto sauce.

7. Once done, remove from heat and rest for 5 minutes.
8. Serve topped with the remaining pesto and finely sliced chilli.