



SPANISH (BASQUE)

Chuletón with Piquillo Peppers

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	2	10 min + 1 hr resting	15 min	Grill	Ribeye

Ingredients

- 1 bone-in ribeye (chuletón), about 900 g (2 lb) and 4 cm (1½ in) thick
- 2 tsp coarse sea salt, plus flaky salt to finish
- 1 jar (about 280 g/10 oz) piquillo peppers, drained
- 3 tbsp olive oil, divided
- 2 cloves garlic, thinly sliced
- 1 tsp sherry vinegar (or red wine vinegar)
- A few sprigs parsley, chopped
- Crusty bread, to serve

Steps

1. Take the steak out of the fridge 1 hour before cooking so it loses its chill. Pat dry.
2. Light a charcoal grill, ideally with a few oak or beech lumps for flavour. Spread the coals on one side, and let them burn until covered in grey ash.
3. While the fire heats, warm 2 tbsp oil in a small pan over medium-low heat. Add the garlic and cook 1 to 2 minutes until pale gold, then add the peppers and cook 5 minutes until glossy. Splash in the vinegar and season with a pinch of salt. Keep warm.
4. Salt the steak generously with the coarse salt just before grilling.
5. Grill over the hot coals for 4 minutes per side, until deeply browned. Hold the steak on its fat edge for 1 minute to render and crisp the fat.
6. Move to the cooler side and cook with the lid on for 5 to 10 minutes, until a thermometer reads 50°C (120°F). Basque beef is traditionally served rare to medium-rare.
7. Rest the steak for 10 minutes on a warm board.
8. Slice the meat from the bone in thick pieces, sprinkle with flaky salt, drizzle with the remaining oil, and serve with the peppers, parsley and bread.

Notes

- **Keep it simple:** in the Basque country the only seasoning is salt; skip any marinade.
- **Pepper swap:** jarred roasted red peppers work if you cannot find piquillos.
- **Pan option:** sear in a heavy skillet, then finish in a 200°C (400°F) oven for 8 to 10 minutes.
- **Make ahead:** the garlicky peppers keep 3 days in the fridge; warm them gently before serving.
- **Pair with:** fried potatoes and a simple tomato salad.