



Mojo Beef

Mojo (pronounced mo-ho and also called mojo criollo) is a classic Cuban marinade of garlic and citrus used on just about everything, especially chicken, pork and beef. Bitter orange is used when it's available, otherwise sweet orange combined with lime works nicely.

Serves 2



INGREDIENTS

- 300g rump steak (10½oz)
- Coriander sprigs, for garnishing
- Crusty bread, for serving

Mojo Marinade

- 2 tablespoons orange juice (40ml)
- 2 tablespoons extra virgin olive oil (40ml)
- 1 tablespoon lime juice (20ml)
- 2 cloves garlic, crushed
- 1 teaspoon finely grated lime zest (optional)
- 1 teaspoon finely grated orange zest (optional)
- 1 teaspoon dried oregano
- 1 teaspoon salt flakes, crushed
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon ground cumin

METHOD

1. Make Mojo Marinade: Use a stick blender or small food processor to combine everything.
2. Place steak in a container with the Mojo Marinade, cover and marinate for 2–3 hours. If marinating for more than 2 hours, refrigerate it then remove from the fridge an hour or so before cooking to allow it to return to room temperature.
3. Preheat a char-grill pan or barbecue to medium–high heat.
4. Remove meat from the marinade, wiping it gently to remove most of the marinade clinging to it.
5. Transfer marinade to a small saucepan, place over a medium heat and simmer until reduced to a saucy consistency.
6. Meanwhile, place meat on the grill.
7. Cook for 4 minutes, then turn and cook the other side for about 3 minutes for medium, depending on thickness.
8. Remove to a warm plate and set aside in a warm place for a couple of minutes.
9. Slice on the diagonal and arrange on a platter with coriander.
10. Drizzle with some of the marinade and serve with crusty bread and remaining marinade on the side.