

Teriyaki Platter

This platter is such a delight to make and is an absolute crowd pleaser. It can be served over rice noodles or on its own.

SERVES 4

STEAK TERIYAKI WITH
SESAME SWEET PEPPERS

- ¾ cup soy sauce
- ½ cup balsamic vinegar
- ¼ cup honey
- 1 teaspoon ground ginger
- 2 cloves garlic, minced
- 1 x 700–800g steak of choice
- Olive oil, for frying
- 4 different coloured peppers, sliced into strips
- 2 tablespoons sesame seeds
- 2 tablespoons honey
- Salt and freshly ground black pepper

TO SERVE

- Sundried tomato flatbreads (page 124)
- Tahini dressing

Mix the soy sauce, balsamic vinegar, honey, ground ginger and garlic.

Pour half the sauce over the steak and marinate overnight or for at least 4 hours.

While you wait for the fire to get ready to braai, reduce the other half of the sauce until thick. Set aside.

Add olive oil to a pan and fry the peppers, sesame seeds and honey until cooked and caramelized. Set aside.

Braai the steak for 3–4 minutes a side until medium cooked. Season to taste.

Cut the steak into strips and arrange on a platter.

Arrange the peppers on top of the steak and serve with the sundried tomato flatbreads (page 124) and the tahini dressing.

Tahini Dressing

- ¼ cup smooth tahini
- 3 tablespoons water (more if needed)
- 2 tablespoons fresh lemon juice
- 2 tablespoons extra virgin olive oil
- 1 tablespoon maple syrup or honey
- 1 teaspoon toasted sesame oil
- 1 small clove garlic, grated
- ¼ teaspoon sea salt

To make the tahini dressing, whisk all the ingredients in a small bowl until smooth. If the dressing is too thick, add more water, half a tablespoon at a time, until it’s a good consistency to drizzle.

