



© Céline de Cérrou pour France Olive

marinated beef steak

pistachio sauce, PDO huile d'olive de Nyons

Serves 4:

- 4 beef fillet steaks
- 1 garlic clove
- 2 tbsp **PDO huile d'olive de Nyons**
- 1 tbsp grapefruit juice (or lemon juice)
- 1 tbsp oregano
- Pepper
- »Camargue Fleur de Sel« salt

Pistachio sauce:

- 60 unsalted pistachios
- Juice of 1/2 grapefruit, strained
- 6 tbsp **PDO huile d'olive de Nyons**
- 1 garlic clove
- 10 basil leaves
- Salt and pepper



Preparation: 20 min
Cooking: 5 min
Resting time: 1 h

Mix together the olive oil, grapefruit juice, oregano, pepper and peeled and crushed garlic clove.

Pour this mixture over the meat in an airtight tin. Cover the meat well with the mixture and refrigerate for 1 hour.

Prepare the pistachio sauce: blend the pistachios then mix with the strained grapefruit juice, olive oil, peeled and crushed garlic clove and finely chopped basil leaves. Season with salt and pepper.

Cook on a hot grill for 1 to 2 minutes on each side. Serve hot or cold (after 1 hour in the fridge), season with the »Camargue Fleur de Sel« salt, pistachio sauce and courgette tagliatelle.

What about the olive oil?

We advise you to use a delicate-tasting PDO huile d'olive de Nyons, for its sweetness, its smoothness, its aromas of dried fruit, and its buttery taste, along with possible aromas of fresh hazelnuts and/or freshly-cut grass. You can also use one of these PDO olive oils: Nice or Languedoc.