



# Bavette with Grilled Ginger and Five Spice Plums

**Serves:** 2

**Prep time:** 1 hour

**Cook time:** 10 minutes

## Ingredients:

500g bavette steak

6 ripe plums, cut in half and stones removed

½ teaspoon ground ginger

½ teaspoon five spice

1 tablespoon neutral oil

1 tablespoon runny honey

2 tablespoons water

2 tablespoons soy sauce

2 large cloves garlic, crushed or finely grated

Bavette is a beautiful tender cut of beef that cooks quickly. Make sure the barbecue is very hot before searing and always rest beef well before slicing. The sticky grilled plums are the perfect sweet, sour and lightly spiced accompaniment.

## Method:



**1.** Place the steak in a shallow dish and add the garlic and soy sauce. Rub all over the steak and set aside for an hour.



**2.** Combine the honey, ground ginger and five spice with 2 tablespoons of water and mix until the honey is dissolved.

**3.** Combine the plums with the marinade and mix well. Set aside.



**4.** When you are ready to cook, light two gas burners on the Jupiter Outback BBQ and set the heat to high. Preheat until very hot.

**5.** Pat the steak dry and cook for around 4-5 minutes each side, or to your liking. Exact cooking times will

**Method Continued:**



depend on the thickness and overall shape of the steak.

**6.** Remove the steak and allow to rest.

**7.** Grill the plums cut side down until caramelised - around 5 minutes.

**8.** Slice the steak and serve with the grilled plums.

