

SMOKED BEEF SIRLOIN

Prep time: - minutes

Cook time: 4 hours

Serves - people



INGREDIENTS

1 Whole Sirloin (3-5kg)

20g Maldon Salt or normal salt

40g Coarse Black Pepper

50g Brown Sugar

250ml Honey

100ml Whole Grain Mustard

50g Rosemary

100ml Truffle Oil

FOR THE SMOKE

150g Oak Chips, about 4 handfuls

20 Bay Leaves

20g Cumin Seeds

10g Smoked Paprika

30g Rooibos

10g Ground Nut Meg

20ml Truffle Oil

3kg Briquettes

INSTRUCTIONS

1. Marinade the Sirloin with dry ingredients as well as the Truffle Oil. The longer, the better.
2. Start up the fire in the offset smoker. Once the coals are white and glowing, add the smoke mix. Don't use more than 30kg of briquettes.
3. In the offset-smoker, sear the Sirloin fat-side down for approximately 3 minutes on each side at high heat.
4. Once done, put the Sirloin into the main smoker and smoke for 3.5 to 4 hours - depending on how smokey you want it. Pro Chef Tip: 110°C is the perfect smoking temperature - low and slow. (Check every 30 minutes, bearing in mind that every time you open the grill, you lose heat, so be quick.)
5. Once the wait is over, the best serve with this smokey dish is corn bread and BBQ sauce topped with some wild rocket.

Together, made better, with you:
