

A piece of grilled meat, possibly a steak or lamb chops, is suspended vertically from a metal scale. The meat is cooked to a medium-rare doneness, showing distinct dark grill marks and a glistening surface. Below the meat, a dark metal tray contains a vibrant green chimichurri sauce, which is a mixture of finely chopped herbs, lemon zest, and olive oil. The background is dark and moody, with some wisps of smoke or steam rising from the tray. The overall aesthetic is rustic and high-quality.

Chimichurri

½ bunch of thyme
½ bunch of parsley
½ bunch of oregano
All finely chopped

1 lemon, zest and juice
200ml extra virgin olive oil

place everything into a bowl and stir

season with sea salt flakes
and freshly ground pepper
add dried chilli for extra kick

Grilled peach and goats cheese salad

1 small head of radicchio or treviso lettuce
½ bunch of watercress
4 halved peaches, grilled
4 tbsp toasted hazelnuts
200g ash goats cheese, broken into chunks

small drizzle aged balsamic
large drizzle extra virgin olive oil
season with sea salt flakes
and freshly ground pepper