

# Yellow Crew

FLATBREAD WITH MEDIUM RARE RUMP



## Flat Bread Ingredients:

2 cups SASKO flour

Olive oil

1 clove of garlic, finely chopped

ROBERTSONS Mixed Herbs

Salt

Luke-warm water

Mix flour, salt, mixed herbs and luke-warm water together until a dough forms

Separate dough into balls and roll out till thin - brush with olive oil and garlic.

Over medium heat coals, place flatbread on grid (or stone if available)

Cook until golden brown.

## Rump Steak

Marinate in:

Worcestershire sauce

Thyme

Fennel seeds

Honey

Mustard

salt and pepper

Let steak marinate for as long as possible

Grilled over high heat till medium rare

Set aside to rest before slicing

