



**Miele**

# Carne asada tacos with charred tomato salsa and tortillas

By Miele

**1 hour, plus marinating time**

Preparation Time

**1 hour 10 minutes**

Cooking Time

**4 serves**

Serves

## INGREDIENTS

### Carne asada

1 ancho chilli, seeds and stem removed, soaked in water for 10 minutes  
1 chipotle chilli in adobo sauce  
2 tbsp orange juice  
1 tbsp lime juice  
2 tsp brown sugar  
2 garlic cloves, roughly chopped  
1 tsp ground cumin  
½ cup coriander stems, (approximately ½ bunch) roughly chopped  
1 tsp salt flakes  
500 g skirt or rump steak, trimmed

### Charred tomato salsa

500 g tomatoes  
1 red onion, halved  
3 garlic cloves, unpeeled  
1 long red chilli, stem removed  
½ cup coriander leaves and stems (approximately ½ bunch) roughly chopped  
1 lime, juiced  
Salt flakes, to taste

### Quick pickled onion

1 red onion, thinly sliced  
1 lime, juiced  
2 tbsp red wine vinegar  
2 tsp white sugar

### Tortillas

220 g (1 ¾ cups) masa harina  
½ tsp salt flakes  
1 tbsp vegetable oil  
250 ml (1 cup) hot water

### To serve

1 tbsp vegetable oil  
1 cup thinly sliced cabbage  
1 avocado, sliced into thin wedges  
2 tomatoes, finely chopped  
1 cup coriander leaves  
1 lime, cut into thin wedges

### Miele accessories

Tepan yaki plate  
Vacuum sealing bags  
Griddle plate  
Grilling and roasting insert  
Universal tray

## **METHOD**

### **Carne asada**

1. Remove the ancho chilli from the water, discard the water.
2. Blend or process all ingredients, except for the beef, until smooth.
3. Place the beef and the marinade into a large vacuum sealing bag. Place into the vacuum sealing drawer and Vacuum on level 3 and Seal on level 3. Marinate for at least 3 hours in the fridge.
4. Place the sealed bag onto a rack in the steam oven and Sous-vide at 49°C for 1 hour.
5. Remove the beef from the bag and discard the excess marinade.

### **Charred tomato salsa**

1. Preheat the oven on Full Grill at 300°C. Place the tomato, onion, garlic and chilli onto the grilling and roasting insert in the universal tray. Place into the oven on shelf level 5 and cook for 10 minutes, or until charred and soft. Remove garlic from the skins.
2. Blend all ingredients. Season to taste with salt and extra lime, if desired.

### **Quick pickled onions**

1. Combine all ingredients in a bowl. Set aside for 30 minutes, drain liquid before serving.

### **Tortilla**

1. Place the masa harina, salt, oil and hot water in a large bowl. Mix with a spoon until combined. Knead the dough to form a ball.
2. Cover with a damp kitchen towel and allow to rest for 10 minutes.
3. Divide the dough into 16 balls and keep covered with the damp towel.
4. Using a tortilla press or a rolling pin, flatten the balls between two layers of plastic; we use a halved zip lock bag.
5. Preheat the tepan yaki plate on medium-high heat, induction setting 7.
6. Peel the tortilla off the plastic and place directly on the tepan yaki plate, cook for 2 minutes each side, or until the tortilla is cooked through; they may puff slightly when cooked.
7. Remove and place in a saucepan lined with a tea towel, covering as you add each tortilla. This will allow them to steam and become soft. The tortillas can be kept warm in a gourmet warming drawer for a longer period.

### **To serve**

1. Preheat the tepan yaki plate or griddle plate on medium-high heat, induction setting 7.
2. Lightly oil the beef and place on the plate; cook for 1-2 minutes each side, or until the beef is browned. Rest meat for 5 minutes before carving into thin slices.
3. Place the beef, tortillas, cabbage, avocado, tomato, coriander, lime wedges and salsa on the table for everyone to make their own tacos.

## **Alternative appliance methods**

### **Induction**

- The salsa ingredients can be cooked on the tepan yaki plate on medium-high heat, induction setting 7 for 10 minutes, or until soft.

### **Hints and tips**

- You can use store bought tortillas, or make your own.
- Excess tortillas can be fried to make your own corn chips.
- Chilli in adobo is a tinned product found in some supermarkets and specialty stores. Store the remainder of the can in the freezer.
- Masa harina is a fine corn flour, available in specialty stores. Plain flour can be used as a substitute if the masa is difficult to purchase, but less water may be needed.
- The beef can be cooked straight after marinating, however cooking it via sous-vide guarantees a perfect result.
- Where possible, buy your beef from a sustainable farmer; not only better for the environment and for the cows, but it often tastes so much better!