

# Grilled beef steaks gratined with Lavandula

## Informations

People : 4

Preparation : 30 min.

Cooking time : 20 min.



## Ingredients

- 200 g Lavandula sliced
- 4 beef steaks, 300 g each
- 4 potatoes (firm flesh)
- Salt / Pepper
- A bit of olive oil

## Preparation steps

1. Cook the potatoes in water, peel them, and let them cool.
2. Cut the potatoes into quarters, then toss them with olive oil, salt, and pepper. Grill the potato quarters until they are golden.



3. Grill the beef steaks on one side over high heat for about 2 minutes (without turning). Once the steaks have browned nicely on one side, flip them over.
4. Then place a slice of Lavandula on the already grilled side of the steak and continue cooking for an additional 2 minutes.
5. Finish cooking the steak in the oven at 160°C for 2 minutes to allow the cheese to melt nicely

? **Tip:** Pork neck steaks are also very good for grilling with Lavandula.