



COLOMBIAN

Punta de Anca

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	4	15 min + 2 hr marinating	25 min	Grill	Picanha / sirloin cap

Ingredients

- 1.2 kg (2¾ lb) picanha, in 1 or 2 pieces, fat cap on
 - 120 ml (½ cup) dark beer or beef stock
 - 3 tbsp vegetable oil
 - 4 cloves garlic, minced
 - 2 spring onions (cebolla larga), finely chopped
 - 1 tsp ground cumin
 - 1 tbsp Worcestershire sauce
 - 1½ tsp salt
 - ½ tsp black pepper
- AJÍ PICANTE**
- 1 handful cilantro, finely chopped
 - 2 spring onions, finely chopped
 - 1–2 hot chillies, minced
 - 3 tbsp lime juice
 - 2 tbsp water
 - ½ tsp salt
- TO SERVE**
- Papas criollas or boiled potatoes
 - Arepas, avocado, and a squeeze of lime

Steps

1. Mix the beer, oil, garlic, spring onions, cumin, Worcestershire, salt and pepper. Pour over the beef and marinate 2 to 6 hours in the fridge.
2. Stir the ají ingredients together and let stand for 30 minutes.
3. Take the meat out 30 minutes before cooking and pat dry. Heat a charcoal or gas grill to medium-high, about 220°C (425°F).
4. Place the beef fat side down and cook 6 to 8 minutes until the fat is golden and crisp. Flip and cook the other sides 5 minutes each, turning, until the surface is deeply browned.
5. Move to a cooler area, close the lid, and cook 8 to 10 minutes more until a thermometer reads 54°C (130°F) for medium-rare.
6. Rest for 10 minutes on a board.
7. Slice into thick slices against the grain, with some of the fat attached.
8. Serve with potatoes, arepas, avocado and the ají.

Notes

- **Make ahead:** the ají is better after an hour, and keeps for 3 days.
- **Heat:** remove the chilli seeds for a mild sauce.
- **Other cuts:** tri-tip or top sirloin (the cut Colombians call punta de anca is often the picanha itself).
- **Chef's touch:** stir a spoonful of the resting juices into the ají; it makes the sauce taste of the beef.
- **Pair with:** a crunchy cabbage and tomato slaw dressed with lime to cut the fat.