

**INGREDIENTS:**

700g rump steak  
2 large garlic cloves  
1 tablespoon herbes de  
Provence  
Juice of one large lemon  
2 tablespoons olive oil  
Half a teaspoon sea salt  
20 grindings black  
pepper.

**TIME:** 2.5 Hours**SERVING:** 4 people

Trim the steak and cut into quarter-inch thick slices. Grate the garlic into a bowl and add the herbs, lemon juice, oil, salt and pepper. Add the steak strips to the mix, turning well to coat, cover and refrigerate for two hours. Place eight wooden skewers in a jug of water to soak. When ready to cook thread the strips of meat onto the skewers and barbecue for four to six minutes until lightly browned. Serve with warm flatbreads

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**