



CREATION

Creating Wines of Distinction

Creation Merlot, Cabernet Sauvignon, Petit Verdot

Springbok Leg Steaks

By Chef Andre Van Vuuren from Season Restaurant

Meat:

6 x 250g Springbok leg steaks
(pre-order steaks from your local butcher)

Buttermilk marinade:

500ml buttermilk
5 cloves of garlic, roughly chopped
Handful of fresh rosemary needles, chopped

Cover meat with the above marinade and leave overnight. Remove meat from the marinade and let most of it drip off before placing it over medium coals. Springbok steaks cook quite quickly (about 4-5 minutes per side) so keep a watchful eye on them. Season the meat as you turn it.

Serves 6.