

HOW TO USE · MONTREAL SPICECRAFT

KETTLE-SEARED MONTREAL STEAK

Cracked-pepper crust, seared hot and finished gently on the kettle.

SERVES	PREP	COOK
2	10 min + 30 min resting	15 min

INGREDIENTS

- 2 sirloin or rump steaks, about 250 g each and 2.5–3 cm thick
- 2 tbsp Montreal Spicecraft (about 16 g, or 2 tbsp per 500 g)
- 1 tbsp olive oil
- ½ tsp flaked salt (see salt tip)
- To serve: crispy potatoes, grilled veg or salad



METHOD (kettle)

1. Take the steaks out of the fridge 30 minutes before cooking and pat dry.
2. Rub with oil, season both sides with salt, then press the Montreal Spicecraft in firmly. Rest 15–30 minutes.
3. Set up the kettle for two zones: hot coals banked on one side, vents open. A hot BBQ or cast-iron pan works too.
4. Sear over the coals for 2–3 minutes a side until a dark crust forms.
5. Move to the cooler side, lid on, and cook 4–8 minutes until the centre reads 55–57°C (medium-rare) or 63°C (medium).
6. Rest 5 minutes on a board, then slice across the grain.

KETTLE-SEARED MONTREAL STEAK

AIR FRYER METHOD

200°C · 8–10 min

Same steaks

1. Heat the air fryer to 200°C. Oil and season the steaks as above.
2. Cook in a single layer, not touching, in batches if needed.
3. Cook 8–10 minutes for 2.5 cm steaks, flipping halfway, until 55–57°C (medium-rare) or 63°C (medium).
4. Rest 5 minutes before slicing.

BBQ / GRILL OPTION

Hot grill, about 250°C · 6–8 min

Gas BBQ or grill plate, hot and direct

1. Preheat the BBQ grill or plate on high (about 250°C) for 10 minutes and oil it.
2. Cook the seasoned steaks directly over the heat for 3–4 minutes a side, turning once.
3. Take them off at 52–54°C. They rise to about 55–57°C (medium-rare) while resting.
4. Rest 5 minutes, then slice across the grain.

SMOKER OPTION

110–120°C, then a hot sear

Smoked reverse sear

1. Set the smoker to 110–120°C with hickory, ironbark or cherry.
2. Smoke the seasoned steaks 45–60 minutes, until the centre reads about 45°C.
3. Sear 1–2 minutes a side on a very hot grill or pan, until about 52–54°C.
4. Rest 5 minutes. It finishes around 55–57°C (medium-rare).

OTHER WAYS TO USE IT

→ Burgers: mix 1 tbsp Montreal and ½ tsp salt through 500 g mince. Cook to 75°C.

→ Season roast potatoes, mushrooms or fried eggs.

→ Use as a dry rub on brisket, beef ribs or chicken.

SALT-FREE BLEND Montreal Spicecraft has no salt, so season with salt to taste. About ¼ tsp flaked salt per steak, added just before cooking, is a good start.