


Beef Ribeye Steak with Carrots & Potatoes

eikon® e2s

 01:45

This recipe is available for:





- eikon® e2s HP (2000W)










Accessories:

Quarter Size Cooking Tray 32Z4089 (Black), 32Z4123 (Red), 32Z4095 (Green), 32Z4125 (Blue)



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-  275 °C
-  Chilled 4°C
-  1 Portion
-  From Raw

| Stage 1 | Stage 2 | Stage 3 |
|---|---|---|
| Place the Potatoes | Add the Steak and Carrots | Turn the Steak over |
|  00:20 |  00:40 |  00:45 |
|  100 % |  100 % |  100 % |
|  100 % |  60 % |  30 % |

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Ingredients

| | |
|---------|---------------------------|
| 180 g | Beef Ribeye Steak |
| 100 g | Baby Potatoes |
| 100 g | Young Carrots with leaves |
| 2 pcs | Chipotle Chilli |
| 2 tbs | Basil Pesto |
| 2 tbs | Olive Oil |
| 1 pinch | Salt |
| 1 pinch | Pepper |
| 1 tbs | BBQ Rub |
| 1 pinch | Brown Sugar |
| 2 tbs | Café de Paris Butter |
| 1 tbs | Mixed Herbs chopped |

1. Food Preparation

Marinate the steak with salt, pepper, BBQ rub and olive oil. Halve the washed baby potatoes and season with salt, freshly ground pepper and pesto. Wash and peel the carrots, remove the leaves, add finely chopped chillies, olive oil, salt, pepper and a pinch of brown sugar. Place each food item in one of the 3 quarter-size trays.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the trays and serve. Top the steak with the Café de Paris butter and garnish with the herbs.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.