

# Beer marinated T-bone steak

COOKING  
LOVERS TESA



## Consejo del chef

If you are going to cook this T-bone in your new SteakMaster oven, place the meat on the special iron cast grid for the right and evenly searing of the T-bone. Select the personal cook assistant, follow the instructions to finish, and enjoy.

## Raciones para 1

1  
Beef T-bone steak  
30 g  
Honey  
1  
Bottle of black beer  
1 Tbsp  
Olive oil  
A pinch of salt  
A pinch of pepper  
A bunch of chives

- 1 Make the honey beer by cooking beer and honey together in a saucepan and heat for 15 minutes.
- 2 Add salt and pepper to the T-bone. Sear a bit the T-bone in a skillet with olive oil.
- 3 Preheat the oven to 190°C, brush the T-bone with honey beer and cook for 10 minutes.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/chuleton-de-ternera-a-la-parrilla-marinado-con-cerveza/>

