



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

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

