# Ribeye steak with bordelaise sauce

**Consejo del chef**

Serve with some roasted potatoes, cut like Hasselback potatoes, sauce to taste, and a lettuce and spring onion salad.

## Raciones para 1

- ❑ **1** Ribeye steak
- ❑ **4** Shallots
- ❑ **10 gr** Butter
- ❑ Fresh thyme
- ❑ Salt
- ❑ Pepper
- ❑ **240 ml** Red wine
- ❑ **500 ml** Beef bone stock
- ❑ Fine cornstarch (optional)
- ❑ Olive oil
- ❑ Falke salt
- ❑ Roasted small potatoes for garnish
- ❑ Lettuce and spring onion salad

1. For the sauce, dice the shallots and cook them with butter until slightly caramelized.
2. Add thyme, salt, and pepper and pour in the wine. Bring it to a simmer until the alcohol evaporates.
3. Then, add the beef stock and cook for 20 minutes over low-medium heat. Remove it from the heat and mash the ingredients.
4. If the sauce is not thick enough, you can add some cornstarch dissolved in water to thicken it.
5. To prepare the meat and garnish, brush the T-bone with olive oil on both sides. Heat the SteakMaster oven previously, with the rack inside, and choose the automatic function to cook the ribeye and the thickness of the meat.
6. When the T-bone is ready, remove it from the oven and sprinkle some salt flakes over it.

## Chef's Notes

https://cookinglovers.teka.com/es/receta/chuleton-salsa-bordelesa/