

# Ribeye steak with bordelaise sauce

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## 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

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

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