



Consejo del chef

When the entrecote is ready, remove it from the oven and serve it with the sauce and some fries.

Raciones para 1

1 Entrecote

Olive oil

French fries

gr

<https://youtu.be/M67FbCJ9Ps4>

1 Teaspoon of capers

3 Tablespoon of shallots

3 Tablespoons of parsley

3 Tablespoons of chives

A pinch of oregano, dill, thyme, rosemary, and garlic

1 Teaspoon of dry sherry

1/2 Teaspoon of sweet paprika

1/4 Teaspoon of curry powder

A pinch of cayenne pepper

300 gr Milk

1 Teaspoon of lemon juice

1/4 Teaspoon of orange zest

A pinch of salt

250 gr Soft butter

1 gr Tablespoon of ketchup

1 ml Teaspoon of mustard

1 For the butter, blend all the ingredients but the butter in a food processor until you have a soft paste. Mix with the softened butter, little by little, until well-combined. Put it aside in a food container to cool.

2 For the sauce, prepare a bechamel by melting butter, cooking flour into it, pouring milk gradually, and stirring to dissolve lumps.

3 Add salt and pepper, and cook for five more minutes to eliminate the taste of raw flour. Then, add the Café de Paris butter to taste and set aside over low heat for later.

4 For the meat and garnish, brush the entrecote with olive oil on both sides. Cook it in the SteakMaster oven, previously heated with the rack inside. Choose the entrecote automatic function and the thickness of the meat.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/entrecote-cafe-paris/>

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