Ribeye with herb butter



Consejo del chef

Serve it with lettuce, tomato, and onion salad.

Raciones para 1

- ❏ **1**
- ❏ **1** Ribeye
- ❏ **2 gr** Clove of garlic
- ❏ **2 gr**
- ❏ **1** Fresh thyme
- ❏ **1/2 gr** Teaspoon of oregano
- ❏ **200 gr** Soft butter
- ❏ **30 ml** White wine
- ❏ Salt flakes
- ❏
- ❏ Salad

1. For the herb butter, chop the cayenne pepper, garlic, and the rest of the herbs finely with a herb mill.
2. Soften the butter with a spatula and mix it with the wine. When well-combined, add the chopped ingredients and whisk. Place it in a square or rectangular food container and set it aside to cool.
3. For the ribeye, brush it with olive oil on both sides. Cook in the previously heated SteakMaster oven with the rack inside. Choose the desired thickness and turn on the automatic ribeye mode.
4. Remove from the oven, add some salt flakes, and serve right away with a slice or two of the herb butter on top, because we want it to melt at that precise moment.

Chef's Notes

https://cookinglovers.teka.com/en/receta/chuleton-mantequilla-hierbas/