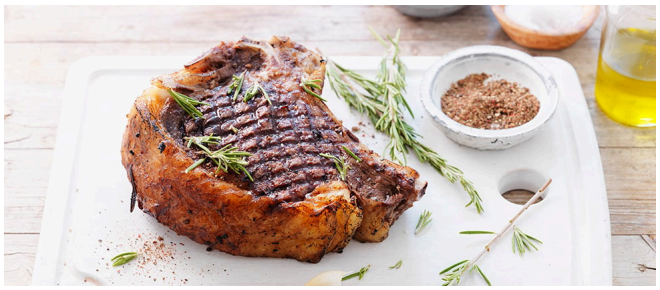
Côte de bœuf

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

Preparation

1.2 kg côte de bœuf

Olive oil

Pepper

2 cloves of garlic

3 sprigs of rosemary

Peel and finely chop the garlic. Rub the côte de bœuf with olive oil and garlic, season with pepper. Place the meat on the stainless steel tray, insert the food probe, lay the rosemary on top of the meat and put into the cold cooking space. Cook.

Soft roasting with steam, to food temperature 55 °C(max 2 Hrs)

Fleur de sel

Season the meat after cooking with fleur de sel and fry briefly on all sides in a pan or grill pan. Let the meat rest, carve, drizzle with olive oil and season with fleur de sel and pepper.

Tips

The meat can be finished off on a barbecue.

Accessories

Stainless steel tray

Additional information

Created on 12.04.2023