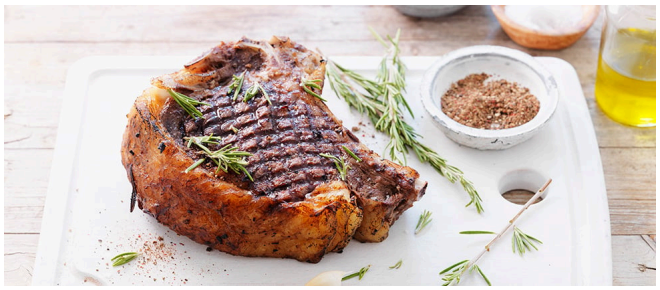
Côte de bœuf

Receta de V-ZUG AG



Preparación	
Tiempo de cocción	
Porciones	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.

Cocción delicada con vapor, hasta la temperatura de los alimentos 55 °C (máx. 2 H)

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.

Consejos

The meat can be finished off on a barbecue.

Accesorios

Stainless steel tray

Información complementaria

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