

Gage & Tollner ribeye

Compound Butter

INGREDIENTS

1 lb Unsalted butter, softened
15 g Salt
20 g Lemon juice
250 ml dry white wine
(reduced to 25g per 250mL)
5 g Ground black peppercorns
1 g Gochugaru
15 g Garlic confit
20 g Finely chopped parsley

PREP METHOD

1. Reduce wine and cool
2. Put butter, lemon, wine and salt into a food processor and process until smooth.
3. Add peppers and garlic to food processor, process until smooth.
4. Transfer mixture to bowl and add parsley by hand. Mix well with fork or spoon.
5. Store refrigerated

Ribeye Cooking Instructions

1. Pre-heat oven to 425°F.
2. Place a cast iron pan (or similar oven-proof pan) on the stove over high heat. Once hot, add a tablespoon of neutral oil.
3. Once smoking, carefully add ribeye to the pan and sear. Once browned, turn and sear the other side.
4. Transfer ribeye to the oven. After 10-12 minutes, check the temperature with a meat thermometer. The steak can be cooked to your liking by roasting at additional 5-10 minute intervals.

115-120°F: Rare 125-130°F: Medium Rare 135-140°F: Medium
5. Once it's reached your preferred temperature, remove ribeye from the oven and place on a cutting board to rest, for at least 15 minutes.
6. Using a sharp, non-serrated knife, slice ribeye against the grain and transfer to serving platter.
7. Smear sliced steak with 2 tbsp of compound butter to serve. Garnish with fines herbs.
8. Enjoy!