

# Thick-Cut Ribeye

## STEAK FOR TWO

Recipe inspired by & curated to pair with Quails' Gate 2020 Old Vines Foch.



### Ingredients

400g x Thick-cut Ribeye Steak  
8 x Shallots (similar sizes)  
100g x Kale  
50g x Spinach  
1ltr x Chicken Stock  
100g x Butter  
2 x cloves of Garlic  
8 sprigs x Thyme  
300g x Nugget Potatoes

### Recipe

#### Early Preparation

Par boil potatoes until tender in salted water, cool and reserve

#### Instructions

- 1) Cut peeled shallots in half and roast in 30g of butter with the thyme in the pan and 1 crushed clove of garlic to achieve a nice golden brown colour. Add chicken stock to cover the shallots and turn the heat down to a simmer, allow the stock to reduce by  $\frac{3}{4}$  - by this stage you should have a delicious sauce.
- 2) If the onions are not soft add a little more stock and reduce down.
- 3) Take par cooked potatoes and cut in half, roast in 30g of butter on a medium heat until you have a nice golden brown crust on them, season with salt.
- 4) Season steak liberally with salt and pepper.
- 5) Pan sear in oil at a high heat until golden brown all over, add butter, crushed garlic clove and thyme. Roast for 1 minute on each side. Rest for 5 minutes before slicing.
- 6) Toss the kale and spinach in the pan used to cook the beef, using the butter and steak juices to cook the greens at a high heat.
- 7) Assemble dish with roasted potatoes, glazed shallots and sliced beef. Use the sauce from the onions to season the beef.