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Preparation time: 30 minutes

Cooking time: 15 minutes



Ingredients

2 steaks, each 200 g (entrecôte)

Salt

Pepper

2 tbsp olive oil

Preparation

Trim the steaks, season with salt and pepper and vacuum individually.
Cook in the sous vide water bath at 60 °C for 15 minutes.

Remove from the bag and quickly sear the steaks at high temperature. Allow to rest for a few minutes before serving.

This recipe was generously provided by EFFILEE from the November/December 2010 issue.