

T-bone steak sous vide

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Preparation time: 30 minutes
Cooking time: 1 hour 30 minutes



Ingredients

For 4 servings

2 T-bone steaks, 400 g each
1 tsp crushed pepper
2 twigs each of rosemary and thyme
2 tbs olive oil
30 g butter

Preparation

Vacuum each steak with half the ingredients and cook in your **fusionchef** sous vide water bath at 56 °C for 90 minutes. When cooked, pat dry and sear. Salt and glaze with butter.

We recommend serving this dish with baked potatoes, sour cream, and barbequed corn-on-the-cob.