



COOKING PASSION SINCE 1877

# WAGYU RIB-EYE STEAK WITH CORNFLOWER BUTTER



SERVES 4

## INGREDIENTS

1 kg Wagyu rib-eye steak  
Oil for grilling  
2 handfuls of hay from an organic farm  
Pepper  
150 g softened butter  
1 teaspoon fleur de sel (or sea salt)  
2-3 sprigs thyme  
2 teaspoons dried cornflowers  
Grated peel from 1/2 organic lemon  
1 teaspoon lemon juice  
750g country bread  
Olive oil for toasting  
2 garlic cloves  
Parchment paper  
String

1. Sear steak on both sides and set aside. Moisten hay with water and spread half in a casserole dish. Place steak on top and cover with remaining hay. Add a little thyme. Cook slowly in the oven at 120°C CircoTherm® and VarioSteam® medium for 90-100 minutes.

2. While the steak is cooking, cut up butter coarsely and sprinkle with salt, pepper, chopped herbs, cornflowers, lemon juice and grated lemon peel. Mix together with a fork and shape into a cylinder. Wrap in parchment paper, tie the ends closed with string and refrigerate until the steak is done.

3. In a pan, heat oil and garlic. Slice bread and toast until golden-brown.

4. Remove steak from oven. Leave in the hay for about 10 minutes and then slice. Season with fleur de sel and, if desired, with pepper. Serve with toasted bread and cornflower butter.