HOT & BOLD

Pan-Seared Ribeye with Garlic Herb Butter

PREP	COOK	SERVES
10 min	12 min	2

A thick ribeye with a deep brown crust, basted in butter, garlic and thyme and finished with a melting herb butter.

Ingredients

- 2 ribeye steaks, about 300 g each and 3 cm thick
- 1 tbsp neutral oil
- Flaky salt and freshly ground black pepper
- 50 g butter
- 4 cloves garlic, lightly crushed
- 4 sprigs thyme

Herb butter

- 75 g soft butter
- 1 tbsp chopped parsley
- 1 tsp chopped chives
- 1 small clove garlic, grated
- A squeeze of lemon juice

Method

1. Take the steaks out of the fridge 45 minutes before cooking. Pat them completely dry and season generously with salt and pepper on both sides.
2. Mix the soft butter with the parsley, chives, grated garlic and lemon juice. Roll it in baking paper into a log and chill.
3. Heat the oil in a heavy pan until it just starts to smoke. Lay the steaks in, away from you, and leave them alone for 3 minutes until deeply browned.
4. Turn the steaks and cook for 2 minutes. Add the butter, garlic and thyme. Tilt the pan and

spoon the foaming butter over the steaks for 1 to 2 minutes.

5. For medium-rare, the steak should feel springy and reach about 54 C in the centre. Rest on a warm plate for 5 to 8 minutes.

6. Slice against the grain and top each portion with a round of herb butter.

Cook's tip

Do not move the steak while it browns. A dry surface and a really hot pan give the crust; the resting time keeps the juices in the meat.