



# RIBEYE WITH MOREISH MUSHROOM SAUCE & BLANCHED BROCCOLI PUREE

 Prep Time: 55 min

 Cooking Time: 31-35 min

 Serves: 15

## Sauce Ingredients

1 L	Cooking Rich™
1 kg	Portabellini mushrooms
1 kg	Field mushrooms
100 g	Dried porcini mushrooms
500 ml	Boiling water
2	Cloves garlic, pressed
1	Large onion
100 g	Melted butter
30 ml	Olive oil
1	Sprig of thyme
	Lemon juice, to taste
	Salt, to taste
	Pepper, to taste

## Method for the Mushroom Sauce

1. Soak the dried porcini mushrooms in boiling water for at least 15 minutes. Slice the field mushrooms into 1 cm slices and thinly slice the Potabellini mushrooms.
2. Mince the garlic and finely chop the onion. In a large pot, fry the onions in the butter and oil until glassy.
3. Add the sliced Portabellini mushrooms, garlic and thyme to the onions and fry until the mushrooms gain some colour.
4. Using the soaking water from porcini mushrooms, bring to the boil and reduce by half then add the Cooking Rich™.
5. Meanwhile, fry the sliced field mushrooms and reserve for service.
6. Lightly season the sauce with salt, pepper and lemon juice to taste.

Infinite Possibilities. **One Family.**

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## Puree Ingredients

500 ml	Cooking Rich™
2	Large heads of broccoli
100g	Grated Parmesan cheese
	Salt to taste
	Pepper to taste
	Nutmeg to taste
1	Clove garlic
½	Lemon Juice

## Ribeye Ingredients

	Ribeye steak(s)
2 tbsp	Butter
1	Pinch of thyme
1	Freshly chopped garlic to taste
1	Crushed cardamom pod
2 tbsp	Oil for frying

## Method for the Broccoli Puree

1. Remove the florets from the stems of the broccoli.
2. Thinly slice the stems, place in a sauce pan with Cooking Rich™. Bring to the boil and cook till tender.
3. Meanwhile, blanch and refresh the florets of broccoli.
4. Working in batches transfer the stems, crème and florets to a blender and blend until a smooth puree.
5. Mix the Parmesan into the warm mixture and season with salt, pepper, nutmeg and lemon juice.
6. Serve as part of a meal.

## Method for the Ribeye

1. Remove steak/s from the refrigerator 20 minutes before cooking (this will help the steaks cook more evenly).
2. Rub steak/s with 2 tablespoons oil; season generously with salt. Heat a large pan over a medium-high heat.
3. Sear the steak/s on all sides, until a good colour is achieved; approximately 6–8 minutes depending on the size of the steak. Pouring off any excess oil from the pan. Add the butter, thyme, garlic and cardamom to the cooking steak/s.
4. Tilt the pan and baste with the foaming butter – until medium-rare – approximately 3 minutes.
5. Transfer the steak/s to a cutting board and allow to rest for 10 minutes before slicing. Reserve pan drippings.

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