

3780 Gstaad, Alte Lauenenstrasse 10
3778 Schönried, Dorfstrasse
1659 Rougemont, Place de la Gare 1

Tel. 033 744 11 44
Tel. 033 744 19 39
Tel. 026 925 86 22

Fax 033 744 88 44
Fax 033 744 85 59
Fax 026 925 86 22

www.buuremetzg.ch

Robert Bratschi's tips for Côte de boeuf (Rib of beef) / T-Bone

Preheat oven at 80 degrees.

Flavour whole piece of meat of 600 – 800 g with seasoning salt (preferable from Robert Speth) and with freshly grounded, black pepper.

Sear each side approx. 5 minutes in the frying pan.

Roast for 40 minutes in the oven.

In the meantime simmer fresh thyme and rosemary in some butter in the frying pan.

Let refined meat piece simmer for 2 minutes in the thyme-rosemary butter (to result with a fine nut taste).

Enjoy your dish!