



Product: Beef P/R B/L Ribeye
Neptune # 113030
Price Range: \$14.99 and up
Protein Portion Cost: \$3.75
Market Segment: Casual Dining

Ingredients

Product	Weight
Beef Rib-eye	200 gr.
Yukon Gold Potato	80 gr.
Cream	80 ml.
Butter	20 ml.
Shallots	10 gr.
Thyme Leaves	Pinch
Onion	15 gr.
Bacon	5 gr.
Savoie cabbage	40 gr.
Onion	10 gr.
Spinach	50 gr.
Salt & Pepper	To Taste
White Wine	30 gr.

Instructions

- Boil potatoes
- Mash w/ 30 ml. of the cream, butter, thyme & seasoning
- Sauté bacon & onion
- Add chiffonade of savoie cabbage
- Cook 2 minutes longer
- Add wine
- Cover & cook till soft
- Add remaining cream & reduce
- Put onion rings into tempura mix and deep fry
- Grill steak
- For presentation place grilled steak on cabbage mixture and mashed potatoes, top with tempura onion rings and sauce w/ demi-glaze