

Wanderer Ribeye with Hand Cut Potatoes and Radicchio

SERVING 2 - 3 PEOPLE



Ingredients

- Twice cooked hand-cut chips:
- 6 dutch cream potatoes
- Salt to taste

Ribeye:

1x Wanderer 800g ribeye
(room temperature)

Salsa verde:

1 clove of garlic
1 parsley bunch
1 basil bunch
1 mint bunch
1 tbs capers
1 tbs cornichons
6 quality anchovy fillets
1tbs dijon mustard
60ml red wine vinegar
Extra virgin olive oil to blend
(approx. ¼ cup)
Salt & pepper to taste

METHOD:

Wash & cut potatoes into large wedges (leaving skin on).

Place wedges into a large pot of salted water. Once potatoes come to the boil strain & let cool on a flat tray.

Once cool, fry the wedges in a pot of oil at 150 degrees celsius until potatoes are fully cooked through. Remove from oil & let cool again.

When ready to serve, bring the pot of oil to 190 degrees celsius fry the wedges until golden and crispy. Remove from the oil & set aside on a paper towel.

Preheat oven to 200 degrees Celsius

On your stovetop, heat a chargrill pan/plate on a high heat. Turn down to a medium/high heat & grill the ribeye on all sides. Then place the pan with the ribeye in the preheated oven for 10-15 minutes (or until the internal temperature reaches 52 degrees).

Rest until ready to serve.

To make the salsa verde.

Peel garlic & pick herbs.

Place the garlic, herbs, capers, cornichons, anchovies, mustard & red wine vinegar into a food processor.

Blend on high, slowly adding olive oil until you achieve a smooth paste. Season with salt to taste.

Finish cooking the hand-cut cups for the last time. When ready to serve, bring the pot of oil to 190 degrees Celsius fry wedges until golden and crispy. Remove from the oil & season.

To plate up. Slice the rested ribeye. Serve with the hand-cut chips, radicchio & a generous drizzle of the salsa verde.