



COOK WITH TEKA STEAKMASTER

Ribeye steak with bordelaise sauce

INGREDIENTS

For the sauce:

- 4 Shallots
- 10 g Butter
- Fresh thyme
- Salt
- Pepper
- 240 ml Red wine
- 500 ml Beef bone stock
- Fine cornstarch (optional)

For the T-Bone and garnish:

- 1 Ribeye steak
- Olive oil
- Flake salt
- Roasted small potatoes for garnish
- Lettuce and spring onion salad

DIRECTIONS:

1. For the sauce, dice the shallots and cook them with butter until slightly caramelized.
2. Add thyme, salt, and pepper and pour in the wine. Bring it to a simmer until the alcohol evaporates.
3. Then, add the beef stock and cook for 20 minutes over low-medium heat. Remove it from the heat and mash the ingredients.
4. If the sauce is not thick enough, you can add some cornstarch dissolved in water to thicken it.
5. To prepare the meat and garnish, brush the T-bone with olive oil on both sides. Heat the SteakMaster oven previously, with the rack inside, and choose the automatic function to cook the ribeye and the thickness of the meat.
6. When the T-bone is ready, remove it from the oven and sprinkle some salt flakes over it. Serve with some roasted potatoes, cut like Hasselback potatoes, sauce to taste, and a lettuce and spring onion salad.



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COOK WITH TEKA STEAKMASTER

Café de Paris entrecôte (It's time to cook)

INGREDIENTS

For the Café de Paris butter:

- 1 Tablespoon of ketchup
- 1 Teaspoon of mustard
- 1 Teaspoon of capers
- 3 Tablespoon of shallots
- 3 Tablespoons of parsley
- 3 Tablespoons of chives
- A pinch of oregano
- A pinch of dill
- A pinch of thyme
- A pinch of rosemary
- A pinch of ground garlic
- 1 Teaspoon of dry sherry
- ½ Teaspoon of sweet paprika
- ¼ Teaspoon of curry powder
- A pinch of cayenne pepper
- 2 g Ground black pepper
- 1 Teaspoon of lemon juice
- ¼ Teaspoon of orange zest
- A pinch of salt
- 250 g Soft butter

For the sauce:

- 40 g Butter
- 80 g Flour
- 300 ml Milk
- Salt
- Pepper
- Café de Paris butter (previous recipe)

For the meat and garnish:

- 1 Entrecote
- Olive oil
- French fries

DIRECTIONS:

1. For the butter, blend all the ingredients but the butter in a food processor until you have a soft paste.
2. Mix with the softened butter, little by little, until well-combined. Put it aside in a food container to cool.
3. For the sauce, prepare a bechamel by melting butter, cooking flour into it, pouring milk gradually, and stirring to dissolve lumps.
4. Add salt and pepper, and cook for five more minutes to eliminate the taste of raw flour. Then, add the Café de Paris butter to taste and set aside over low heat for later.
5. For the meat and garnish, brush the entrecote with olive oil on both sides. Cook it in the SteakMaster oven, previously heated with the rack inside. Choose the entrecote automatic function and the thickness of the meat.
6. When the entrecote is ready, remove it from the oven and serve it with the sauce and some fries.



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COOK WITH TEKA STEAKMASTER

Rossini sirloin steak

INGREDIENTS

For the sauce:

- 100 g Butter
- 8 Shallots
- 180 g Mushrooms
- 160 ml Red wine
- 200 ml Meat broth
- 10 g Corn starch
- 50 ml Water

For the Rossini sirloin:

- 480 g Veal sirloin steak
- Olive oil
- 4 Bread slices
- 4 Foie slices
- Flake salt
- Black truffle

DIRECTIONS:

1. Melt the butter, add the peeled shallots, and cook until golden brown. Add the sliced mushrooms and cook for five more minutes. Set aside.
2. Add red wine to the same pan where we have cooked the vegetables and reduce it. Pour in the meat stock, stir, bring it to a boil, and cook for 15 minutes over medium-low heat. If the sauce is not thick enough, use some corn starch dissolved in water and cook it again while stirring with a whisker until it thickens.
3. Slice the sirloin into medallions and brush them with olive oil all over. Cook in the SteakMaster oven with the fillet mignon automatic function. When the oven tells us to flip the medallions, place a slice of foie on the top of each piece and cook for three more minutes, or until the foie is golden brown.
4. Plate it on a roasted round slice of bread, add some salt flakes, then the sauce, and garnish with the shallots and mushrooms to taste. Finish the recipe by adding some black truffle flakes too.



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COOK WITH TEKA STEAKMASTER

Stroganoff sauce with burger

INGREDIENTS

For the burgers:

- 600 g Minced beef meat
- ½ Chopped spring onions
- 1 Ground clove of garlic
- ½ Teaspoon of paprika
- Salt
- Pepper
- 50 ml Milk
- 2 Tablespoons of flour
- 1 Tablespoon of mustard
- Olive oil

For the stroganoff sauce:

- 2 Cloves of garlic
- ½ Spring onion
- 200 g Mushrooms
- Extra virgin olive oil
- 400 ml of cooking cream or evaporated milk
- Salt
- Pepper

To garnish:

- Green asparagus
- Olive oil
- Salt flakes
- Mashed potatoes (optional)
- Fresh parsley

DIRECTIONS:

1. For the burgers, put together all the ingredients in a bowl, except the olive oil, and combine well until you have a smooth mix. Set aside in the refrigerator for about 30 minutes.
2. Meanwhile, prepare the stroganoff sauce. Chop the garlic and spring onion finely and slice the mushrooms. Cook the vegetables in a deep skillet with some olive oil until golden brown.
3. Add the cooking cream, salt, and pepper, and reduce the heat to medium for 10 minutes. Set it aside but keep it over low heat.
4. Shape the burgers to the desired size and brush both sides with olive oil. Cook together with asparagus, previously greased with olive oil, in the SteakMaster oven. Preheat the oven with the rack inside and choose the automatic burger mode with the right thickness.
5. Plate by putting some mashed potato on the bottom (if you've finally decided to include it), two burgers on top, asparagus, and fresh chopped parsley on top. Add the stroganoff sauce at the end.



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