



Entrecôte Hot & Smoky CL/AF

INGREDIENTS:

1000 g	Entrecôte	
30 g	BBQ Oil "La Finesse" with Butter Flavour	Art. No. 559400
25 g	Hot & Smoky BBQ Rub CL/AF	Art. No. 596050

PROCESSING:

Prepare a marinade using BBQ Oil „La Finesse“ with Butter Flavour CL/AF and Hot & Smoky BBQ Rub CL/AF. Marinate the entrecôte steaks in it, cool, and let it rest for several hours.

PREPARATION:

Seare them in a cast-iron pan for 2 - 3 minutes on each side, then finish cooking in a preheated oven at 100°C to an internal temperature of 52 - 54 °C. Or preheat the grill to 250 °C, grill the steaks for about 3 minutes on each side, then place them on the side of the grill and finish cooking. Alternatively, finish cooking the entrecôte in a preheated oven at 120°C for 10 minutes. Cooking times depend on the thickness of the meat and the desired degree of doneness.

ATTENTION:

In its raw state, this product falls under Regulation (EC) 853/2004!

NON-BINDING DECLARATION RECOMMENDATION:

Entrecôte (94%), rapeseed oil, salt, dextrose, spices, smoked sugar, maltodextrin, spice extracts, flavour.

Recipe ID: 3556

* All compound foods and ingredients used must be labelled with those of the respective manufacturer in addition to our information.

Taste • Tradition • Technology

This recipe has been developed in all conscience, but as the implementation is out of our influence, we can't give guarantees.

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