



## WAGYU RIB-EYE STEAK WITH CORNFLOWER BUTTER



SERVES 4

### INGREDIENTS

1 kg Wagyu rib-eye steak  
Oil for grilling  
2 handfuls of hay  
from an organic farm  
Fleur de sel, pepper

### INGREDIENTS FOR THE BUTTER

150 g softened butter  
1 teaspoon fleur de sel  
2–3 sprigs thyme  
2 teaspoons dried cornflowers  
Grated peel from  
½ organic lemon  
1 teaspoon lemon juice

750 g country bread  
Olive oil for toasting  
2 cloves garlic  
Parchment paper  
Kitchen string

### PREPARATION

Sear the steak on both sides and set it aside. Moisten the hay with water and spread half of it in a casserole dish. Place the steak on top and cover it with the remaining hay. Add a little thyme and cook slowly in the oven at 120°C VarioSteam for 90 to 100 minutes.

While the steak is in the oven, chop the butter coarsely and sprinkle it with salt, pepper, chopped herbs, cornflowers, lemon juice and grated lemon peel. Mix everything together with a fork and shape it into a cylinder. Wrap the butter in parchment paper, tie the ends shut with string and refrigerate it until the steak is done.

In a pan, heat the oil and garlic. Slice the bread and toast it until golden-brown.

Remove the steak from oven. Leave it in the hay for about 10 minutes and then slice. Season it with fleur de sel and, if desired, with pepper. Serve it with toasted bread and cornflower butter.