

Beef Boneless Short Rib with Spicy Cheese Sauce and Pickled Cucumber

by Chef Tony Jiang

Serves: 4 Preparation time: 15 minutes Cooking time: 15 minutes

INGREDIENTS

400g	Beef Boneless Short Rib		Ireland
133g	Dry sausage-Saucisson de l'Ardèche	PGI	France
13g	Sea salt		Malta
40g	Extra Virgin Olive Oil		Portugal
133g	Mavóúpi/Manouri	PDO	Greece
27g	Drop pepper		Italy
67g	Pickled cucumber		Germany
100ml	Originalilietuviška degtinė/Original Lithuanian vodka	PGI	Lithuania

PREPARATION

1. Marinate the rib eye with sea salt, vodka and olive oil for 10 minutes
2. Blend the pickled cucumber, cream cheese and Drop pepper
3. Chop the sausage
4. Heat the pan, pan fry the rib eye
5. Put the rib eye on the plate, dress it with sauce, drizzle with chopped sausage



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