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RIBEYE STEAK ON GARLIC MARMALADE WITH GRAPEFRUIT SKIN

SERVES 4

INGREDIENTS:

4 NICELY MARBLED RIBEYE STEAKS
2 SPRIGS THYME
4 ORANGES
1 GARLIC BULB
1 GRAPEFRUIT
1/2 CUP CONFECTIONERS SUGAR
3 CUPS OF RED WINE
3 TBSP. BUTTER
AGAVE NECTAR OR OTHER SYRUP
OLIVE OIL
SALT, PEPPER

PREHEAT OVEN TO 350 DEGREES.

BRING THE RED WINE TO A BOIL, TURN THE HEAT TO MEDIUM AND LET SIMMER.

BREAK THE GARLIC INTO CLOVES (UNPEELED) AND WRAP TOGETHER WITH 1 SPRIG OF THYME IN TINFOIL. DRIZZLE WITH SALT AND OLIVE OIL. ROAST THE WRAPPED GARLIC IN THE OVEN FOR ABOUT 30 MINUTES.

IN THE MEANTIME, CUT A THIN LAYER OF THE GRAPEFRUIT SKIN OFF AND CHOP IN FINE STRIPS. PUT GRAPEFRUIT SKIN IN COLD WATER, BRING TO A BOIL. DRAIN WATER FROM GRAPEFRUIT AND REPEAT THE PROCESS 4 TIMES (TO GET RID OF BITTERS). AFTER DRAINING BOILING WATER THE 4TH TIME, ADD THE SQUEEZED JUICE OF THE GRAPEFRUIT TO SKIN, ADD CONFECTIONERS SUGAR. BRING CANDY MIXTURE TO A BOIL, REDUCE HEAT TO MEDIUM AND LET COOK UNTIL BOILING BUBBLES ARE CLEARLY THICKER. DRAIN SUGAR MIXTURE AND SPREAD CANDIED GRAPEFRUIT SKIN ON A PLATE.

REMOVE THE ROASTED GARLIC CLOVES FROM SKIN AND BLEND THEM TOGETHER WITH THE OLIVE OIL FROM ROASTING UNTIL IT IS A FINE PUREE.

HEAT OIL IN A SKILLET, FLAVOR OIL WITH 1 THYME SPRIG, SEASON STEAK AND SEAR ON BOTH SIDES. WHEN COOKED, WRAP IN TINFOIL AND LET REST.

BY THIS TIME THE RED WINE SHOULD BE REDUCED TO ONLY 4 TABLESPOONS. NO NEED TO MEASURE IT, WHEN THE SIMMERING BUBBLES LOOK CREAMY AND SOLID YOU HAVE THE RIGHT REDUCTION. WHISK THE BUTTER INTO THE HOT RED WINE REDUCTION. ADD AGAVE OR SYRUP TO BREAK UP THE BITTERNESS.

SERVE THE STEAK OVER THE GARLIC MARMALADE, DRIZZLE WITH RED WINE REDUCTION AND GARNISH WITH GRAPEFRUIT SKIN. GOES WELL WITH ROASTED POTATOES, RICE AND BAKED VEGETABLES (ZUCCHINI, EGGPLANT, ASPARAGUS).