



Ribeye Steak & Gazpacho Andaluz

Ingredients (4 serves)

Gazpacho

500 g	tomatoes
50 g	paprika (red peppers)
150 g	cucumbers, diced
1	boiled egg
150 g	white bread, soaked in milk
1	onion
100 g	ketchup
300 ml	mayonnaise
10 g	sugar
10 g	sweet paprika
5-10 dashes	Baergfeuer
1 shot	herb vinegar

Steak & marinade

4 x 300 g	rib-eye steaks
8 tbs	olive oil
7 dashes	Baergfeuer
2 tbs	fresh rosemary, chopped
1 tbs	fresh thyme, chopped
1 tbs	sea salt
1 tbs	sweet paprika
1 tbs	black milled pepper
2	garlic cloves
1 pinch	cane sugar
	Mixed leaf salad for serving

Method

Gazpacho

Dice the tomatoes, peppers and cucumbers. Hard boil the egg, then dice. Remove the crusts from the sandwich bread (or use crustless bread), and soak in milk. Dice the onions. Pour all ingredients into a large bowl. Add the tomato ketchup and mayonnaise. Then add the sugar and paprika. Spice up with Baergfeuer chilli sauce as necessary (approx. 10 dashes). Add one shot of herb vinegar. Place all ingredients in the refrigerator for a couple of hours, then finely purée and serve.

Steak

Pluck the rosemary and thyme leaves off their stems, and finely chop. Peel and finely chop the garlic cloves. Pour the olive oil into a mortar or other container. Add the garlic, rosemary and thyme. Then add the paprika, cane sugar, milled pepper and sea salt. Spice up with Baergfeuer chilli sauce as necessary (approx. 7 dashes). Mix all ingredients together, and marinate the steaks in the mixture (e.g. overnight in the refrigerator the day before, sealed air-tight). Bring the steaks to room temperature before cooking. Cook both sides of the steaks on a medium-high heat for approx. 3-4 minutes. Remove and leave to stand for approx. 5 minutes. Sear both sides of the steak again for approx. 30 seconds, and serve with salad garnish.