Beef Featherblade in *Burgandy sauce*



Ingredients

beef featherblade, cut into 200g portions
Verstegen Spicemix for Steak
Verstegen Burgundy Sauce

Method

Season the beef with **Verstegen Spicemix for Steak**, place into a boilable vacuum bag and vacuum pack.
Apply a piece of probe pad to one steak and insert the internal Rational probe.
Cook using the overnight pulled pork setting.
Chill to fridge temperature within 90 minutes.
Remove from the bag, cover with **Verstegen Burgundy Sauce and** garnish as desired.

Cooking

Oven reheat covered at 170°C for 20–30 minutes, or until piping hot.

Verstegen adds that extra something.

Verstegen
SPICES & SAUCES