

Medium Steaks



09:58

This recipe is available for:

- Convotherm maxx

Accessories:  
1/1 GN Grill grate with cross pattern, non-stick coating, Flat, 3055636

PROFILE

Ambient

1 Full Tray

From Scratch

Convection

09:58 | 52 °C

3

2

Stage 1  
230 °C

RECIPE

Ingredients

6	each	Steak
1	tsp	Cracked Pepper
1	tsp	Sea Salt
1	tbs	Olive Oil

1. Food Preparation

Cut the Steaks to the required weight or thickness.

2. Cooking Instruction

Lightly oil and season the Steaks and place on a Hot Griddle Tray, cool down the core Probe in cold water and stick fully into 1 Steak.

3. Food Serving Instruction

Serve with Vegetables, Potatoes and Red wine sauce or slice onto a salad.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.