

## **AirFryer Coffee and Chili Rubbed Rib-Eye Steak**

**With Pan Roasted Fingerling Potatoes and Compound Herb Butter**

**by Gordon Ramsay**

**YIELD: 4 Servings**

### **Coffee and Chili Rubbed Rib- Eye Steak**

1/4-cup	ancho chili powder
¼ cup	finely ground espresso
2 Tbsp.	Paprika
2 Tbsp.	dark brown sugar
1 Tbsp.	dry mustard
1 Tbsp.	kosher salt
1 Tbsp.	ground black pepper
1 Tbsp.	ground coriander
1 Tbsp.	dried Oregano
2 tsp.	ground ginger
2 tsp.	Aleppo Pepper
4	Boneless Rib- Eye Steak – 2 Inches Thick, approximately 1 ½ lbs. each- (can use a smaller cut and it will cook faster)
	Salt & Pepper to taste

### **Pan Roasted Fingerling Potatoes**

1 Lb.	Fingerling potatoes
2 Tbsp.	Olive oil
2 Tbsp.	butter
1	shallot quartered
2	garlic cloves, smashed
2	thyme sprigs
2 Tbsp.	chives and parsley leaves minced for garnish
	Salt & Pepper to taste

### **Compound Herb Butter**

1 Cup	butter, room temperature
1 Tbsp.	parsley, finely chopped
1 Tbsp.	garlic, minced
1 Tbsp.	shallot, finely diced
1 Tbsp.	chives, finely minced
	Salt & Pepper to taste

## **METHOD:**

### **Compound Herb Butter**

1. Combine the room temperature butter, parsley, garlic, shallot and chive in a bowl and mix to thoroughly combine. Season with salt and pepper.
2. Spoon the mixture onto a sheet of cling film and roll into a log. Twist the ends and refrigerate for at least 2 hours until firm. Cut into pats and reserve until the steak is cooked.

### **Coffee Rubbed Rib-Eye**

1. Combine all of the spices in a bowl and mix to thoroughly combine.
2. Pre heat the air fryer to 390 degrees
3. Generously rub the dry spice mixture into the rib-eye steaks and then season with salt and pepper. Let sit at room temperature for 15 to 20 minutes or as long as possible.
4. Cook the steak for 10 minutes. Open the drawer and flip the steak and cook for an additional 10 minutes. Repeat with the remaining steaks. Top each steak with a pat of herb butter.

### **Pan Roasted Fingerling Potatoes**

1. Bring a large pot of salted water to boil. . Cut the potatoes in half, lengthwise. Add the potatoes and cook until just tender. Drain the potatoes and cool slightly
2. Heat the butter and olive oil in a large sautéed over medium/high heat. Add in the shallot, garlic, thyme and halved potatoes and sauté until browned on both sides. Season with salt and pepper and garnish with minced chives.