Grilled prime rib



Ingredients

10

- Baked potatoes (1 p.p.)
- Prime rib
- Bresc Chimichurri
- Fried bacon
- Fresh cream

Preparation method

Grill the prime rib and cook it to a core temperature of 48°C. Remove the meat from the grill and let the meat rest. Place the meat on a board and spoon the chimichurri over the meat. Serve with baked potato, crème fraîche and baked bacon.

Used Bresc products



Bresc Chimichurri herb mix 450g

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