

EST. 2015

FEATHER & BONE

MERCHANTS OF FOOD & DRINK

READY-TO-ROAST



Bone in Rib-eye

WEIGHT: 1 Bone, ~800g-1kg



COOKING INSTRUCTIONS:

From room temperature, roast at
220°C for 30 mins, then 160°C for
25-30 mins per kg.

Reach an internal temperature of
48-50°C for medium-rare.

Rest for 20 mins.