

EST. 2015

**FEATHER & BONE**

MERCHANTS OF FOOD & DRINK

READY-TO-ROAST

Dry-Aged  
Bone-in  
Rib-eye

WEIGHT: 1 Bone



# **COOKING INSTRUCTIONS:**

From room temperature, roast at  
220°C for 30 mins, then 160°C for  
26-30 mins per kg.

Reach an internal temperature of  
55-57°C for medium-rare.

Rest for 20 mins.