

# Meet Ryan Henley

Head chef at Terrace Tavern

Ryan Henley, one of New Zealand's leading chefs. His style and innovation create a unique experience for diners.

Ryan has worked at Vue de monde in Melbourne which was a 3 hats restaurant. He then moved back to Christchurch to head chef at award winning Pescatore and get 2 hats. He is now head chef at Terrace Tavern on the Terrace in central Christchurch.

Ryan has transformed the dining experience into a world class environment and is using Black Origin Wagyu as a regular on the menu.

## Grilled Black Origin Ribeye with leek and potato, miso roasted cabbage - 2 portions

### COOKING METHOD

- Pre heat bbq or charcoal grill to high
  - Season steak with salt, not pepper yet
  - Place steak on the grill and cook to your preferred temp (I'd recommend medium rare)
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- Pre heat oven to 180c
  - Melt butter in a pot and add the garlic and cook for about 3 mins, add leek and cook for a further 5 mins
  - Add slice potato, season and cook for 5 mins
  - Add cream, milk and bring to a simmer
  - Place potato mix in 2 individual dishes and place sliced cheese on top
  - Cook in the oven for 20 mins or until golden
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- Soften butter and whip in miso paste and lemon juice until emulsified together
  - Spread miso butter on both sides of the cabbage and then coat the buttered sides with sesame seeds and yeast
  - Place in a medium heat pan and cook both sides until well caramelised
  - Deglaze with water and place in the oven for 5 to 8 mins
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- For serving season steak with pepper and slice across the grain of the meat
  - Re season cut steak with salt and place on the plate
  - Brush steak with brown butter
  - Cut the wedge of cabbage next to the steak
  - Serve leek potato on the side

### INGREDIENTS

#### Ribeye

2 ribeye steaks  
Salt  
Pepper

#### Leek and potato bake

250 gm agria potatoes (peeled)  
1/2 leek (thinly sliced)  
1 clove garlic (thinly sliced)  
4 thin slices scamorza (smoked buffalo cheese)  
100 gm cream  
20 gm butter  
100 gm milk  
Salt  
Pepper

#### Miso roasted cabbage

1/8 cabbage  
20 gm butter  
1 tbsp miso paste  
1 tsp lemon juice  
50 gm water  
1 tbsp sesame seeds  
1 tsp dry yeast

#### Garnish

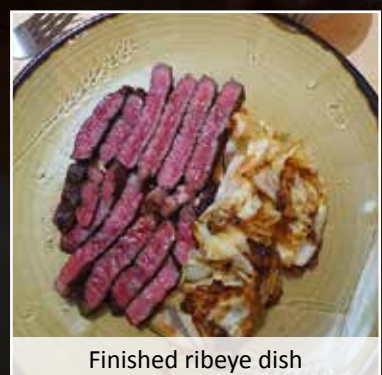
2 tbsp brown butter  
Salt  
Pepper



Leek and potato



Caramelised cabbage



Finished ribeye dish