DIRECT · MEDIUM

Galician ribeye on the kamado, direct sear

A one-kilo Galician ribeye, Maldon salt, embers at 350°C and not a thing more. The shortest recipe of the year and the hardest to mess up if you respect the timings.



PREP	COOK	SERVINGS	TEMPERATURE
60 min	12 min	4	350 °C

Ingredients

- **1 kg** Galician rubia ribeye (4-5 cm thick)
- **1 cdita** freshly ground black pepper
- **2 cda** extra-virgin olive oil
- **1 ud** probe thermometer (Inkbird, Meater or similar)
- **2 cda** Maldon flaky salt
- **300 g** Padrón peppers
- **c/n** coarse salt for the peppers

Method

1. TEMPER THE STEAK

   Pull the ribeye out of the fridge 60 minutes before cooking and rest it uncovered on a wire rack at room temperature. This ensures the core is not cold when it hits the kamado and the cook stays even.

2. LIGHT THE KAMADO

   Pack the firebowl to the rim, lower vent wide open, top vent three quarters. It takes 15-20 minutes to light the kamado and settle at 350°C. Do not load the meat until the gauge stops climbing.

3 SALT 15 MIN AHEAD

Fifteen minutes before cooking, sprinkle Maldon generously on both faces. The salt pulls surface moisture out and it then reabsorbs — the payoff is a drier, crunchier crust.

4 SEAR 4 MIN PER SIDE

Place the steak on the hot, clean grate. 4 minutes untouched. Rotate 90° if you want the crosshatch and flip. 4 more on the other side.

5 PROBE 50-52°C

Probe the thickest spot, away from the bone. 50°C is very rare, 52°C is rare. For medium-rare push to 55°C, but you give up part of what you paid for.

6 REST ON A RACK

Pull and rest 5 minutes on a wire rack (not a board). Carryover will lift the internal temperature another 2-3°C. Meanwhile, drop the peppers on the coals.

7 SLICE AND SERVE

Slice across the grain in thick pieces (~1.5 cm). Serve with the freshly salted Padrón peppers and a young Mencía. No table salt — the Maldon has done the job.

Editor's tips

- The grate must be genuinely hot and clean. If the steak sticks on contact, it was not ready — wait 2 more minutes.
- Without a probe this recipe is a gamble. A Meater Plus or an Inkbird IBT-2X changes your kamado life.
- Do not tent the meat with foil during the rest — the rack lets air circulate and keeps the crust crisp.
- For a subtle smoke note, throw one oak chip on the coals right before loading the steak. More wood masks the meat.

Gear for this recipe

Monolith Classic Pro 2.0
mikamado.es/en/kamados/monolith-classic-pro-2-cart

Jealous Devil 100% White Quebracho lump charcoal 15.8 kg
Intense quebracho embers for the blast of direct heat.

mikamado.es/en/accesorios/jealous-devil-quebracho-lump-charcoal

Lavatools Javelin PRO Duo instant-read thermometer
Instant-read thermometer to nail the doneness as it comes off, at 50-52 °C.

mikamado.es/en/accesorios/lavatools-javelin-pro-duo

Weber Precision Tongs 46 cm (6760)
Turn the one-kilo cut safely over the embers.

mikamado.es/en/accesorios/weber-pinza-precision-46

MEATER+ wireless WiFi thermometer
mikamado.es/en/accesorios/meater-plus-wifi

Full recipe at: mikamado.es/en/recetas/chuleton-gallego-kamado

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