

The perfect dry-aged steak with rosemary potatoes

- 500 - 600 g dry-aged steak on the bone, approx. 4–5 cm thick
- 1 strand of panicle cocktail tomatoes
- 1 garlic bulb
- 2 shallots
- 4 rosemary sprigs
- Fleur de sel
- Coarse, coloured pepper
- 500 g waxy, small potatoes (triplets, Anabelle)
- 200 g sour cream
- ½ bunch chives
- Ground cumin

From stock

- Clarified butter
- Olive oil
- Salt, pepper, paprika powder