

BEECH OVENS



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Beech Ovens Recipe Library

Pahrump Honey-Crusted Australian Short Ribs, Taro Hummus and Green Parsley Sherry Emulsion.

Name of dish:

Pahrump Honey-Crusted Australian Short Ribs, Taro Hummus and Green Parsley Sherry Emulsion.

Number of portions:

4

Recipe Courtesy of Chef Grant MacPherson, Scotch Myst.

<http://www.scotchmyst.com>

Australian Short Ribs

Australian Beef Short Ribs	2 lbs
Onion	4 oz
Celery	2 oz
Carrot	2 oz
Garlic	3 pieces
Thyme	5 Sprigs
Beef Stock	10 fl oz
Pahrump Honey	8 tbsp
Honey Powder	2 tbsp

Taro Hummus

Chickpea(canned)	2.5 oz
Taro	2.5 oz
Tahini	1.5 oz
Lemon Juice	1/2 fl oz
Crushed Garlic	1/5 oz
Salt & Black Pepper	To Taste

Green Parsley Sherry Emulsion

English Parsley	1/5 oz
Sherry Vinegar	1 fl oz
Olive Oil	3 fl oz
Dijon Mustard	1 fl oz
Salt & Black Pepper	To Taste

Garnish

Micro Dijon Mustard leaves	1 cup
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Method

Beef Short Ribs:

Preheat oven to 360 F. Take washed and cleaned Onion, Celery and Carrot. Cut them in medium dice size. Season Beef Short Ribs with Salt and Pepper. In a large, deep skillet, put Beef Short Ribs, Onion, Celery, Carrot, Garlic and Thyme. Add beef stock until ingredients are half submerged. Cover with cooking foil, put it in the oven and cook 2 hours 30 minutes, checking occasionally. Strain and save the Natural Jus.

Taro Hummus:

In a pot, put Taros, fill with water, and bring to a boil. Cook until they become soft. Take Chickpea, cooked Taro, Tahini, Lemon Juice, crushed Garlic in a ricer and grind them. Season with Salt and Black Pepper.

Green Parsley Sherry Emulsion:

Chop English Parsley finely. In a bowl, put chopped English Parsley, Sherry Vinegar, and Dijon Mustard. Slowly whisk in Olive Oil and Season with Salt, Black Pepper.

Presentation

Fill Taro Hummus in a transparent pastry bag. In a hotel pan, take Beef Short Ribs, scatter Honey Powder on top, and warm it in the oven. In a "Verterra" dinnerware, squeeze Taro Hummus, sprinkle with Micro Dijon Mustard and place deglazed Beef Short Ribs.

