

EDITION 007

ALEX WEBB x DEAN BANKS FINE DINING AT HOME





DEAN BANKS

PRO SERIES 007: ALEX WEBB x DEAN BANKS



BOX CONTENTS & ALLERGENS

Items:

- · 2x Packs Scallops
- · Burnt Onion Purée
- · Baby Pickled Onion
- · Crispy Air Bag Potato
- · Salsa Verde
- · Herb Oil
- · Ribeye Sharing Steak
- · Butter
- · Steak Seasoning
- · Veg Seasoning
- Black Mushroom Purée
- Beef Fat Potato
- · Roasted Beef & Truffle Jus
- Tenderstem Broccoli
- · 2x Dark Chocolate Mousse
- Popping Candy Shortbread Crumb with Lemon Thyme
- · Burnt Orange Segments
- Creme Fraiche
- · Fresh Loaf of Bread (Optional)
- · 10g Baerii Caviar (Optional)

Hand Dived Scallops: Scallops (MOLLUSCS)

Burnt Onion Purée: Onion, Unsalted Butter (MILK), Sugar, Salt

Pickled Baby Onion: Baby Onion, White Wine Vinegar (SULPHITES), Sugar, Salt

Air Bag Potato: Wheat Flour (GLUTEN), Potato Starch, Potato Flour, Salt, Flavour Enhancer: Monosodium Glutamate (E621), Colourant: Turmeric (E100ii), Rapeseed Oil. May Contain Traces of SOY, EGG, PEANUT, MILK, NUTS, SESAME SEEDS, CELERY, MUSTARD, SULPHITES

Salsa Verde: Tarragon, Parsley, Coriander, Chives, Garlic, Green Chilli, Olive Oil, Salt, Black Pepper

Coriander Oil: Coriander, Rapeseed Oil

Ribeye Steak: Scottish Grass-Fed Beef

Black Mushroom Purée: Chestnut Mushroom, Activated Charcoal Powder, Unsalted Butter (MILK), Double Cream (MILK), Salt, Thyme

Beef Fat Potato: Potato, Beef Fat, Salt, Garlic, Thyme

Roasted Beef and Truffle Jus: Beef Stock (Water, Beef Stock), Veal Stock (Water, Veal Juice, Veal Fat, Concentrated Vegetable Juices (Carrot, Tomato, Onion, Mushroom, Garlic)), Modified Tapioca Starch, Red Wine Concentrate (contains SULPHITES), Salt, Sugar, Flavourings, Yeast Extracts, Glucose, Maltodextrin, Acidity Regulators (Malic Acid, Tartaric Acid), Ground Thyme. Rosemary, Garlic, Whole Grain Mustard (MUSTARD), Truffle Oil: Extra Virgin Olive Oil, Flavouring

Broccoli: Broccoli

Butter Portion: Unsalted Butter (MILK)

Steak Seasoning: Fennel Seeds, Black Peppercorn, Coriander Seeds, Szechuan Pepper, Maldon Sea Salt, Fine Sea Salt

Vegetable Seasoning: Smoked Chilli, Maldon Sea Salt, Fine Sea Salt

Chocolate Mousse: Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Soya Lecithin (SOYA), Natural Vanilla Flavouring, Pasteurised Egg Whites: EGG, Thickening Agent (E412, E415), Sugar

Popping Candy Shortbread: Plain Flour (GLUTEN), Sugar, Unsalted Butter (MILK), Salt, Popping Candy: Sugar, Glucose Syrup, Lactose (MILK), Carbon Dioxide (E290), Lemon Thyme

Burnt Orange: Orange

Crème Fraiche: Crème Fraiche (MILK)

Fresh Loaf of Bread (Optional): Maize Flour, Maize Semolina, Wheat Flour *(GLUTEN)*, Sunflower Seeds, Salt, Rapeseed Oil, Palm Oil (RSPO), Spices, Ascorbic

<u>Caviar (Optional)</u>: Sturgeon Roe (FISH), Salt, Preservative E285



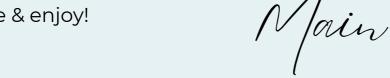
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METHOD



- ·Rinse scallops under cold running water and pat dry with kitchen towel.
- ·Using a small sharp knife, remove the scallops from their shells. Try to place the knife as close to the shell as possible to save the scallop meat. Season to taste with salt & pepper. Set aside.
- ·Pour the onion purée into a small pot and stir gently over medium heat until piping hot.
- ·Place a frying pan over high heat until searing hot drizzle with a touch of oil and add in the scallops.
- ·Leave the scallops to sear on one side for approx. 1min without moving them then turn and cook for further 30secs & remove from pan.
- ·On warm serving plates, spoon your onion purée and top with the scallops. Garnish with pickled onion, crispy air bag potato and drizzle over salsa verde & herb oil.
- ·Serve & enjoy!



- ·Preheat oven to 200c/180 fan/gas 6.
- ·Remove steak from packaging; ensure it is fully thawed and pat dry with kitchen towel. Leave to sit at room temperature for 15-20mins.
- ·Place the potatoes onto an oven tray with the beef fat and roast for 30mins.
- ·Place a frying pan onto high heat and add in 3bsp oil.

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METHOD CONTINUED

- ·Season steak to taste using the seasoning mix provided; once oil is smoking hot, add the steak to the pan and push down slightly.
- ·Sear until golden on one side, turn and add butter provided to the pan. Once the butter begins to foam, use a spoon to baste the steak for 1min.
- ·Transfer the steak to a tray and finish in the oven:

6mins rare 8-10mins medium rare 12-14mins medium 16-18mins medium well 26mins well done

- ·When the steak is done, remove from oven and cover loosely with foil or a bowl allow to rest for 10mins before slicing.
- •Rinse broccoli under cold running water and remove bottom 1/4 of the stems. Dry off excess water with kitchen towel.
- Drizzle oil into a frying pan over high heat & sear broccoli on one side for 3mins. Remove pan from heat and allow to cool slightly season to taste using the vegetable seasoning provided.
- ·Heat the black mushroom purée & roasted beef & truffle jus in separate pans until both are piping hot. Stir the purée whilst heating through to prevent it sticking or burning.
- ·Plate up your dish beginning with the black mushroom purée and add the fondant potato and broccoli; top with your sliced ribeye. Serve the jus on the side & enjoy!

Dessert

·Open each tin and garnish with the creme fraiche, burnt orange and popping candy shortbread. Enjoy!



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