



Truffle Shuffle

Red Wine-Braised Short Ribs

with Pommes Fondant

Mise en Place

Peeler	Strainer	Parchment paper
Knife	Mixing bowl	¼ cup measure
Cutting board	Paper towels	Mesh strainer
Large pot	Heavy bottomed pot or braiser	Medium pot
Lighter	Tongs	Paring knife or tourne knife
Pyrex container or large bowl	Wooden spoon	2 medium saute pans (ovenproof)
Plastic wrap	Ladle	Scissors

Ingredients

1 yellow onion	1 bay leaf	3 cups broth
1 large carrot	1 teaspoon black peppercorns	4 ounces demi-glace
1 leek	1 bottle full bodied red wine	2 russet potatoes
2 pounds English cut short ribs	1 packet Balinese Truffle Salt	2 ounces butter
6 sprigs thyme	½ cup all purpose flour	
2 cloves garlic	½ cup canola oil	

1-3 Days before cooking

1. Peel and dice the onion and carrot into 1 inch pieces. Dice the leek into 1 inch pieces as well.
2. Cut the short ribs into individual pieces.
3. In a large pot over medium heat, bring the diced vegetables, half of the thyme, 1 crushed clove of garlic, bay leaf, black peppercorns and bottle of red wine to a boil.
4. Once boiling, remove the pot from the heat and set aside to cool to room temperature.
5. Once the marinade has cooled, place the short ribs into a pyrex container or large bowl and pour the marinade on top. Cover and place in your fridge to marinate overnight (or up to 3 days).

How to Cook: Part 1

1. Preheat your oven to 300F.
2. Cut a parchment paper cartouche (circle the same size as your pot)
3. Remove the short ribs from your fridge and transfer to a strainer set over a mixing bowl to drain.
4. Use paper towels to pat the ribs dry and set on a plate, leaving the vegetables in the strainer.
5. Season the ribs on all sides with Balinese Truffle Salt and dust with flour.
6. In a heavy-bottomed pan over medium-high heat, heat the canola oil until shimmering.
7. Place the short ribs into the hot oil and use tongs to flip, browning them on all sides.
8. Once fully browned, remove the short ribs from the pan and set aside on a plate.
9. Drain the oil from the pan and return to medium heat. Reserve the canola oil for the pommes fondant.
10. Add the drained vegetables and cook, stirring, until lightly caramelized.

11. Add the reserved marinade to the pan and bring to a boil. Skim off the impurities that rise to the top.
12. Add 2¾ cups of the broth and demi-glace and bring to a simmer. Reserve the other broth for the pommes fondant.
13. Add the short ribs and cover with the cartouche. Cover with a lid or aluminum foil and transfer to your oven to braise for 2-3 hours or until the short ribs are fork tender.

How to Cook: Part 2

1. Remove the delicious, braised short ribs from the oven, remove the lid, and set aside.
2. Turn your oven up to 350F.
3. Gently remove the short ribs from the braising liquid and place them into an ovenproof saute pan.
4. Strain the cooking liquid into a medium pot. If the strainer has a lot of solids in it, strain again and continue straining until the strainer comes out clean. Place the pot on medium-high heat and reduce to *nappe*, or until the sauce coats the back of a spoon, skimming from time to time.
5. While the sauce is reducing, it's time to make the pommes fondant.
6. Peel and cut the potatoes into 1" rounds.
7. In a medium oven-safe saute pan over medium-high heat, heat the reserved canola oil until shimmering.
8. Season the potatoes with Balinese Truffle Salt and add them to the hot oil.
9. Allow to brown on one side, then flip, turn the heat to medium, drain off the oil, and add 4 tablespoons of the butter, along with the thyme and garlic.
10. Allow the butter to brown slightly, then add the remaining ¼ cup of broth.
11. Transfer the potatoes to your oven until cooked through, 10-12 minutes.
12. Glaze the short ribs with a small amount of sauce, then transfer to your oven and cook until warmed through and glazed, about 10 minutes. Glaze a second time after 5 minutes.
13. Once the sauce is properly reduced and coats the back of a spoon, remove it from the heat and season with salt to taste. Whisk in a pad of butter to round out the taste.

This class includes our Demi-Glace. We've shared the recipe below so you can recreate it in your own kitchen.

Demi-Glace

Ingredients

4 cups beef broth

To make

In a medium saucepan over high heat, bring the stock to a boil. Allow to boil and reduce until only ½ cup of stock remains.