

Truffle Shuffle

Reverse Seared Prime Rib

with Au Jus and Horseradish Cream

Mise en Place

Cutting board
Knife
Roasting pan with a rack
Medium pot

Medium bowl
Whisk
Kosher salt
Wooden spoon

Mesh strainer
Canola or vegetable oil
Black pepper
Instant read thermometer

Ingredients

* Please keep refrigerated before class *

****Please have ½ cup of red wine on hand****

4 pound prime rib *
2 cup broth *
2 tablespoons Worcestershire
sauce

4 ounces sour cream
2 ounces prepared horseradish
1 teaspoon Dijon mustard
1 bunch chives

2 tablespoons unsalted butter
2 tablespoons all purpose flour
Balinese Truffle Salt

*****Homework: At Least the Day Before the Class*****

1. Once you receive your kit of ingredients, remove the beef from the packaging, pat dry with paper towels, and season generously on all sides with salt and pepper.
2. Transfer the beef to a plate or a tray and place in the refrigerator, uncovered. Ideally, you want to begin drying out the beef at least for 24 hours and can do this up to 3 days in advance.

*****Homework: 4 Hours Before the Class*****

1. Remove the prime rib from the fridge and allow it to temper for 1 hour on your countertop.
2. Preheat the oven to 250F.
3. Once the prime rib has tempered for 1 hour, coat the prime rib with 2 tablespoons of oil, and place it onto the rack inside of your roasting pan.
4. Once the oven is preheated, transfer the prime rib into the oven. It is going to take around 2 ½ to 3 ½ hours for the beef to reach an internal temperature of 130F, which is what we want for a solid medium rare to medium. **If your prime rib reaches an internal temperature of 130F before class time, just take it out of the oven and let it rest on the countertop!*

Prep During the Class

1. First things first, let's take a look at that prime rib!!! Ensure that your prime rib is looking beautiful in the oven and continue cooking if need be until the internal temperature reaches 130F.
2. Turn the oven up to 550F.
3. While the oven is heating, it's time to prepare the horseradish cream. Combine the sour cream, mustard, and horseradish in a mixing bowl. Season with a few drops of Worcestershire sauce and Balinese Truffle Salt. Slice the chives and add them on top of the horseradish cream for serving!
4. Now, it's time to make the au jus.

5. Remove the beef from the roasting pan and place the roasting pan on a burner over medium heat. Add the red wine to the pan to deglaze the delicious fond.
6. Transfer the wine and fond to a bowl and reserve. Place the beef back in the roasting pan.
7. Heat a medium pot over medium low heat and melt the butter. Add the flour to the butter to form a roux and cook the mixture for 3-5 minutes.
8. Add the wine mixture to the pan, increase the heat to medium high, cook off the alcohol in the wine and form a thick paste.
9. Add the stock to the pan and bring to a boil. Reduce the heat to a very low simmer and season the sauce with Worcestershire sauce, Balinese Truffle Salt, and black pepper to taste. Allow the sauce to simmer for 15 minutes or until slightly thickened.
10. Once the oven has reached 550F, it's time to sear the beef!
11. Place the beef back into the oven and roast for 10-12 minutes or until the outside is very browned and crispy.
12. Once the au jus tastes delicious, strain it into a new pot, cover the pot, and reserve it on the stove.
13. Remove the beef from the oven and allow it to rest for about 15-20 minutes. **Please note, if you were able to have the prime rib to rest for 30 minutes before the sear, your rest time will be reduced to only 10 minutes.*
14. Once the beef has properly rested, carve that delicious, beautiful beef into thick slices and serve it along with your two beautiful sauces. Feel free to add as many delicious sides as you'd like!!