

TAK ROOM BEEF WELLINGTON BRAISED SHORT RIBS

INGREDIENTS

- **1 Prime short rib plate**—about 2½ to 3 pounds
- **Kosher Salt**

METHOD

- Trim away all heavy sinew and fat from the short rib plate. Chill short rib after trimming.
- Weigh the trimmed short rib in grams on a precise digital scale with a resolution of at least 1 gram.
- Weigh kosher salt to 1% of the short rib's weight (multiply short rib weight in grams by 0.01)
- Season the short rib with the salt.
- Place the short rib inside a plastic vacuum bag and seal under maximum vacuum.
- Cook the short rib submerged in a circulating water set to 64°C / 147°F for 48 hours.
- After cooking, remove the rib from the bath and allow it to cool at room temperature for 20 minutes before chilling inside of an ice bath inside a refrigerator for at least several hours; preferably overnight.
- The short rib can be stored in its original unsealed bag, refrigerated a few days in advance of preparing the Wellington.

WELLINGTON BRAISED SHORT RIBS, CLASSIC PREPARATION

INGREDIENTS

- **1 Prime short rib plate—about 2½ to 3 pounds**
- **Grapeseed oil**
- **Veal stock to cover**
- **Kosher Salt**

METHOD

- Pre-heat oven to 300°F.
- Trim away all heavy sinew and fat from the short rib plate.
- Heat a heavy Dutch oven or covered casserole over medium-high heat.
- Add enough grapeseed oil to cover the bottom of the pan by about ¼ inch.
- Lightly season the short rib plate with salt. If you are planning on using the veal stock to prepare the port wine truffle sauce, it is important to season very lightly as the sauce will be reduced.
- When the oil is hot as indicated by a rippled appearance, carefully sear the short rib plate on each side until it is golden brown.
- After searing, remove the short rib to a plate and set aside.
- Pour out the fat remaining in the pot.
- Over medium heat, deglaze the pan by adding about a half cup of water and using a wooden spoon to dislodge and dissolve the caramelized residue on the bottom.
- Return the short rib to the pot and cover with warm veal stock.
- Bring the liquid to a simmer.
- Cover the pot with a tight-fitting lid and place the pot in the center of your oven.
- Test for tenderness after a couple hours by piercing the short rib with the tip of your paring knife. The short rib should offer very little resistance. Continue cooking until this level of tenderness has been achieved. The goal here is for the meat to be very tender but not falling apart or having a shreddable meat texture.
- Once tender, remove the meat from the oven, remove the lid and allow the short ribs to cool in the liquid for about a half hour.
- Transfer the short ribs to a container taking care not to break the meat.
- Strain the liquid over the top of the meat and chill in the refrigerator.
- Store the meat in the liquid until needed.

WELLINGTON BRIOCHE DOUGH

INGREDIENTS

- 5 Eggs
- 70 grams Whole milk
- 60 grams Sugar
- 12 grams Active dry yeast
- 500 grams All purpose flour
- 14 grams Kosher salt
- 265 grams Butter, cut into small cubes, room temperature

METHOD

- Beat the eggs in a mixing bowl until smooth and homogenous.
- Whisk the milk, sugar and yeast into the eggs and allow to rest for about 10 minutes.
- Combine the flour and salt in a dough mixer, turn the speed onto low and allow mix together.
- At low speed, add the liquid ingredients (no butter) and continue to mix for 8 minutes.
- Add the butter and continue mixing for another 15 minutes. The dough should absorb all of the butter and be smooth and elastic.
- Transfer the dough into a lightly oiled bowl, cover tightly with plastic wrap and allow to rest at room temperature for an hour.
- Lightly press the air out of the dough then re wrap in plastic wrap. Refrigerate the dough overnight.
- Press the air out of the dough again and divide it in half.
- Dust a flat work surface generously with flour and roll one half of dough out into a rectangle that is about 12" long by 10" wide and $\frac{3}{16}$ " thick. Roll the other piece about 4" wide by 8" long and $\frac{3}{16}$ " thick. Place the dough on a parchment lined sheet pan with parchment between each layer. Wrap in plastic and freeze until needed. Wrap any unused dough in plastic wrap and freeze for another use later.

WELLINGTON CRÊPE BATTER

INGREDIENTS

- 300 grams Whole milk
- 3 Eggs
- 120 grams All purpose flour
- 30 grams Butter, melted
- 10 grams Kosher salt
- Vegetable oil spray

METHOD

- Combine all ingredients in a blender jar.
- Blend on high speed until the mixture is smooth and homogenous.
- Strain the crêpe batter through a fine mesh sieve.
- Refrigerate for 30 minutes before making crêpes.
- Heat an 11-inch nonstick sauté pan over medium low heat.
- Lightly spray the pan with vegetable oil spray.
- Ladle about 45 grams (1½ ounces) of the batter into the pan.
- Tilt and rotate the pan so that the batter is evenly dispersed over the pan's surface.
- Cook the crêpe until the liquid solidifies.
- Use a small palette knife to help flip the crêpe over and cook the other side for about 10 seconds.
- Remove the crêpe from the pan and allow to cool flattened on a piece of parchment.
- Repeat the process with the remaining batter.
- Store the crêpes inside a large zip seal bag with paper towels between each crêpe refrigerated until needed.

PORT WINE TRUFFLE SAUCE

INGREDIENTS

- 10 grams Butter
- 20 grams Shallots, very finely minced
- 30 grams Black Winter truffle, cleaned, very finely minced
- 150 grams Ruby port
- 300 grams Rich, dark veal stock, warm, strained several times through a chinois to remove impurities and sediment.
- 10 grams butter

METHOD

- Heat a small sauce pot over medium-low flame.
- Add 10 grams of butter and when melted, add the shallots.
- Gently sweat the shallots until they are completely soft. It may be necessary to add a little water to the pan and reduce it completely to help the softening.
- Add the black truffles and sweat gently until fragrant.
- Deglaze with the port and reduce until almost dry.
- Add the cleaned veal stock and bring to a very gentle simmer.
- Reduce the sauce by about half or until the flavors concentrate and the sauce thickens to your liking. It is very important to stir the bottom of the pot with a small rubber spatula frequently to prevent the truffles and shallots from sticking.
- If not using the sauce right away, store it refrigerated in a sealed container.
- To finish the sauce, bring it to a simmer and whisk the remaining 10 grams of butter in at the very last moment.

WELLINGTON BEEF MOUSSE

INGREDIENTS

- 500 grams Very lean beef, ground, very cold
- 10.5 grams Kosher salt
- 1.5 grams Pink curing salt (also known as Prague powder #1)
- 2 grams Polyphosphate
- 50 grams Crushed ice
- 250 grams Heavy cream

METHOD

- Combine the salt, curing salt and the polyphosphate.
- Place the ground beef in a food processor. It is important that the blade is very sharp.
- Begin by processing the beef until the meat becomes a paste. It may be necessary to stop frequently and scrape down the sides of the work bowl with a rubber spatula.
- Sprinkle the salt mixture over the meat and process just until it is incorporated.
- Add the crushed ice and process until the paste becomes very smooth and shiny in appearance. Again, stop as needed to scrape the work bowl. It is very important to keep the mixture cold—overprocessing will warm the mousse base and break the emulsion.
- With the processor running, stream in the cream and process just until it is fully incorporated and emulsified.
- Store sealed in an airtight container, refrigerated until needed.

WELLINGTON FARCE

INGREDIENTS

- 5 grams Dried black trumpet mushrooms (or substitute your favorite dried mushroom)
- 10 grams Butter
- 25 grams Onion, minced
- 50 grams Spinach
- 120 grams Beef mousse, chilled (see previous recipe)
- 15 grams Crème Fraîche
- 2 grams Chives
- 1 gram Kosher salt

METHOD

- Rehydrate the black trumpet mushrooms in warm water for several minutes. Rinse the mushrooms a few times to remove all debris and grit. Drain well and coarsely chop.
- Heat a small sauté pan over low heat.
- Add the butter and onions and sweat gently until they soften.
- Add the mushrooms and spinach and cook until the spinach is wilted and soft.
- Drain the spinach mixture on paper towels, pressing out the excess moisture. Allow to cool.
- When the spinach mixture is cool, use a chef's knife to chop it medium-fine.
- Combine the chopped spinach with the beef mousse, crème fraîche, chives and salt. Beat them together with a rubber spatula until well distributed.
- Store in an airtight container, refrigerated until needed.

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WELLINGTON EGG WASH

INGREDIENTS

- 1 egg
- 1 yolk
- 1 Tablespoon cream
- Pinch kosher salt

METHOD

- Beat all ingredients together until completely homogenous.
- Store in an airtight container until needed.

ASSEMBLING THE WELLINGTON

INGREDIENTS

- 1 piece Braised short rib plate, trimmed to 1" thick, 5¾" long by 2½" wide
- 100 grams Short Rib wellington Farce, chilled
- 1 crepe
- Egg wash
- Flour
- 1 sheet Brioche dough, rolled ⅜" thick, 12" long by 10" wide, frozen
- 1 sheet Brioche dough, rolled ⅜" thick, 8" long by 4" wide, frozen

METHOD

- Cut a rectangular portion of short rib from the thickest section of the plate so that it is 5¾" long, 2½" wide and about 1" thick. Do your best to flatten the top and bottom of the portion. You can cut more portions as required. Save all trim pieces for ragouts, hashes, pasta farces etc. Pat the portion dry with a paper towel.
- Place the flattest side of the short rib down on a cutting board.
- Apply about 100 grams of the Wellington farce evenly over the top surface of the short rib portion. It is helpful to use a piping bag to do this neatly.
- Use a small pallet knife to even out, shape and smooth the surface of the Wellington farce. The farce should be slightly domed.
- Lightly dampen a flat work surface and stretch a large sheet of plastic wrap out over it. Use a towel to smooth out any wrinkles and air bubbles.
- Lay the crepe in the center of the plastic film and ensure that it is flat.
- Invert the short rib (farce side facing down) into the center of the crepe with its length oriented horizontally (left to right).
- Bring the edges of the crepe up the sides of the portion as tightly as possible without ripping the crepe so that they are on the top surface. It's OK if the edges don't completely surround the portion. It's also OK if there are folds at the corners. Just do your best to make it relatively neat.
- Wrap the edge of plastic film facing you forward and over the top of the portion snugly.
- Now roll the portion forward so that it is now surrounded in plastic film. Gently pull the portion back towards you to allowing the leading edge of the film to grip the work surface in order to compress the wrapped portion and set a uniform shape. The plastic film should be taut. Fold the side edges underneath the portion. Refrigerate the portion for at least 20-30 minutes (or overnight) to chill the farce and stabilize the shape.

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ASSEMBLING CONTINUED >

- To complete the assembly, remove the larger sheet of frozen brioche and set it down on a flat work surface that has been lightly dusted with flour. Orient the sheet again so that the length runs left to right.
- Brush the top surface with the egg wash, then very lightly dust with flour.
- Unwrap the short rib portion and set it in the center of the brioche sheet with the farce side down.
- By now, the brioche should be partially thawed. It is important to work fairly quickly as the brioche will get very sticky when completely thawed. Fold the long edge of the brioche facing you up and around the sides as tightly as possible without tearing or cracking it.
- Now fold the rear edge back up and towards you and over the leading edge of brioche so that they overlap.
- Now roll the Wellington so that the overlapped edges are on the bottom. Trim any edge on the bottom that overhangs the base.
- Use the edges of your hands to press the open edges of the Wellington together to seal them.
- Place the Wellington on a parchment lined sheet pan with the seam side down.
- Brush the Wellington lightly with egg wash and return to the refrigerator to allow the brioche to firm up.
- Remove the smaller sheet of frozen brioche and set it on a flat work surface that has been lightly dusted with flour.
- When the sheet becomes just barely pliable, use a lattice cutter to roll down its length slowly while pressing firmly to ensure the cuts are made completely and cleanly.
- Gently spread the edges apart to expose the lattice.
- Remove the Wellington from the refrigerator and give it another very light coat of egg wash.
- Trim the length of the lattice to the length of the thick portion of the Wellington—about 6"–7".
- Wrap the lattice over the Wellington from one bottom edge to the other.
- Trim the sealed edges neatly so that they protrude only about an inch from the sides of the Wellington.
- Use tines of a fork to crimp the sealed edges and apply a decorative pattern.
- Brush the finished wellington one more time with egg wash and let set in the refrigerator for up to 6 hours before baking.

BAKING AND SERVING THE WELLINGTON

INGREDIENTS

- 1 Short Rib Wellington, chilled
- Port Wine Truffle Sauce, hot
- Maldon Salt
- Clarified Butter, warm (optional)

METHOD

- Pre-heat a convection oven (recommended) to 375°F or conventional oven to 400°F.
- Trim the parchment underneath your Wellington as close to the Wellington as possible. This will prevent the oven fan from blowing the parchment onto the Wellington and causing uneven coloration and visual blemishes.
- Bake the Wellington from cold in the center of your oven for 18–20 minutes or until it develops a deep golden brown color and is hot in the center (use a cake tester or thin metal skewer to probe the center for a few seconds then hold the tester to your lip to determine the temperature.
- Once baked, remove the Wellington from the oven and allow it to rest for 10–15 minutes.
- Use a serrated bread knife to carefully remove the doughy ends of the Wellington, then slice it into 4 even slices.
- Brush the cut faces lightly with clarified butter and season with a few flakes of Maldon salt.
- Set the slices on plates, then spoon the port wine truffle sauce generously around them.