

ROSE AND FRENCH VANILLA BLACK ANGUS SHORT RIB



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Volker Marecek

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Used Teas



Exceptional Rose
With French Vanilla

Ingredients

ROSE AND FRENCH VANILLA BLACK ANGUS SHORT RIB



- 2 ¾ cups water
- ¼ cup each of apple and pear juice
- 2 ½ tablespoons mirin,
- ½ cup Dilmah Rose with French Vanilla Tea
- 1 tbsp sesame oil
- 1 ¼ cups sugar
- 10 seeds black pepper
- ½ small onion
- 1 small carrot
- 3 spring onions (white part only)
- 2 garlic cloves

Vanilla and Rose Shampoo

- 400ml Dilmah Rose with French Vanilla Tea
- 4g lecithin

Bone Marrow Ravioli

- 8 leaves of potato starch wafer
- 90g bone marrow

Methods and Directions

ROSE AND FRENCH VANILLA BLACK ANGUS SHORT RIB

- Bring everything to a boil and simmer for 10 minutes. Strain out the solids and reserve.
- Vacuum short ribs in the marinade with some extra chopped apple and pear. Cook at 60C for 48 hours.
- Shock in ice water. Remove braise and fruit and reduce to a glaze.
- Chop the beef into cubes.
- Deep fry at 180C for 4 or so minutes to get a deep mahogany coating and to warm through, drain well on paper towels and into the pan with the glaze.

Vanilla and Rose Shampoo

- Add all the lecithin to the tea. Blend with hand mixer until completely combined and bubbles form on top.

Bone Marrow Ravioli

- Take one leaf of the potato starch wafer, and put approx. 20g of bone marrow in the middle for the filling of the ravioli.
- Put another wafer on top and close with hot iron to completely seal the bone marrow inside the



ravioli starch paper.

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