



Roasted Cowboy Steak Au Poivre with Celery Root-Potato Pave

Ingredients	Yield: 4 Servings			
80 ct. Baking Potatoes	3 lb			
Celery Root	3 lb			
Heavy Cream	4 cups			
Red Onions, Small dice	2 cups			
10% Oil	2 Tbsp			
Clover Honey	½ cup			
Red Wine Vinegar	½ cup			
Indian Ridge Cowboy Steaks	4 each			
Peppercorn Medley, Crushed	4 Tbsp			
Kosher Salt	2 tsp			
Baby Carrots, Peeled	12 each			
Chicken Broth	4 oz.			
Unsalted Butter	1 oz			
Veal demi Glace	4 oz.			

Preparation Instructions:

For the pave;

1. Peel and rinse the celery root and potatoes. Slice on a mandolin or meat slicer to 1/8" thick.
2. In a greased ½ hotel pan, shingle a layer of potatoes on the bottom. Season with salt and pepper. Do the same for the next row with the celery root. Continue alternating layers until you filled the pan about 7/8 of the way. Pour the heavy cream over, slowly filling the pan to about a ¼' below the top of the potatoes and celery root.
3. Bake at 400 for 45-60 minutes or until a pairing knife inserts without resistance. Remove from the oven and let cool 15 minutes.
4. Place the pave in its pan on a half sheet tray and drape a piece of parchment paper over the top. Using a half hotel pan of the same size press down on top of the parchment firmly to condense the layers. Cream should weep from the edges onto the sheet tray below.
5. Place the pressed pave into the cooler and cool over night.
6. Remove pave from the cooler and place on the stove over high heat for a few seconds to loosen. Up end the pave onto a cutting board, discard the pan, and trim to square. Portion the pave into 2"x3" squares. Reserve for service.

For the red onion marmalade;

1. Saute the red onions in oil until caramelized and softened, about 10 minutes. Add the honey and red wine vinegar and reduce the heat to low. Simmer until most of the liquid is evaporated and the onions are shiny, translucent and the sweet tangy flavors are balanced.
2. Remove from heat and reserve for service.

For the steaks;

1. Season the steaks with salt. In a large saute pan over high heat, sear each cowboy steak until dark brown and caramelized. Remove from heat, and season with crushed peppercorns. Place in 450F oven and roast to desired temperature. Remove and let rest.
2. While steaks are cooking, in saute pan over medium high heat sear 4 pave portions until golden brown on both sides.
3. Place in oven and roast 5-10 minutes until heated through. Remove and keep warm.

For the carrots;

1. In a saute pan over high heat, cook the carrots in the butter and stock until al dente. Keep warm.

To serve;

Cut each pave in half diagonally and arrange on four plates. Arrange carrots and steak. Garnish with red onion marmalade

and veal demi glace. Serve immediately.

Ingredients	Product Brand Name	Maines Product Code #	Amount	
POTATO IDAHO 80 SZ	MARKON	097604	3 lb	
ROOT CELERY	FRESH	097133	3 lb	
CREAM HEAVY 36%	DAIRYLEA	015500	4 cups	
ONION RED JUMBO 3-4.25 IN	FRESH	097480	2 cups	
OIL BLEND 10% OLVE 90% SOY ZTF	DIVO	370851	2 Tbsp	
HONEY CLOVER JUG	KATYS KITCHEN	306362	½ cup	
VINEGAR RED WINE	REGINA	305845	½ cup	
BEEF RIB COWBOY ANGUS CHOICE	INDIAN RIDGE	063572	4 each	
SPICE PEPPERCORNS MEDLEY	CULINARY SECRET	345670	4 Tbsp	
SALT KOSHER	MORTON	340657	2 tsp	
CARROT BABY PEELED PETITE	FRESH	097096	12 each	
BROTH CHICKEN	KATYS KITCHEN	289336	4 oz.	
BUTTER SOLIDS NO SALT AA	COUNTRY CREAM	000112	1 oz	
GLACE DEMI DE VEAU # 536	BONEWERKS	079982	4 oz.	