

GINGER GLAZED ANGUS SHORT RIBS

Garlic Soy Tofu | Soy Pickled Trumpet Mushrooms | Sesame Crumb | Tofu Crème

Prepared By Chef Jason Culbertson – Hotel Julien, Dubuque

Short Ribs

Season short ribs with salt and pepper.

Grill mark each side of the short rib.

Place in banquet pan.

Add enough braising liquid to completely cover short ribs.

Cover with parchment paper and foil.

Roast at 250°F for 6 hours and hold an additional 6 hours at 160°F

Cool in braising liquid.

Remove from liquid once cooled and trim up to desired size.

Strain braising liquid and reduce by half.

Use this reduction to heat up your short ribs.

Short Rib Braising Liquid

OJ 3 3/4 C

Soy 1 1/4 C

Sesame Oil 1/4 C

Ginger, minced 4 C

Scallions, whole 10 Ea

Soy Pickled Trumpet Mushroom

1 C sugar

1 C soy

1 C rice wine vinegar

1 oz ginger, minced

4 C sliced Trumpet mushrooms

Slice mushrooms.

Bring sugar, soy, vinegar, and ginger to a simmer for 3 minutes.

Pour over mushrooms, let cool to room temperature.

Reserve for service.

Sesame Crumb

1 C Panko

3 T Sesame Oil

1 tsp. ginger, minced

1 T. Sesame Seed

Warm oil in pan, add ginger and cook until fragrant.

Continue cooking and add remaining ingredients, stirring frequently until crumbs are toasted and light golden in color.
Reserve for service.

Garlic Soy Tofu for Plating Sauce

12 oz silken tofu
1 t garlic, minced
1/4 C scallion, biased cut
2 tsp. sesame seed, toasted
3 T. soy sauce
1 T Sesame Oil
1 tsp. red pepper
1/2 tsp sugar
1 T rice wine vinegar
Xantan Gum

Place everything into food processor and blend until well combined.
Add enough xanthan gum to get desired plating texture. (Just guessing 1 tsp), just thick enough that it doesn't run on the plate.

Tofu Creme

1 C heavy cream
1/2 C Garlic Soy Tofu Plating Sauce

Whip cream to soft peaks.
Fold in tofu plating sauce.
Reserve fro service.



For plating:

Heat up short ribs in reduction, basting frequently.

Spread Tofu plating sauce across plate.

Top short ribs with crumb.

Place on plate.

Top with pickled mushroom.

Quenelle Creme, place on plate

Garnish with micro radish