

PRIME CUT OF BLACK ANGUS BEEF, OYSTER & DANDELION LEAVES

🕒 20 min. 🍳 Difficult



MATERIALS

Pan
Oven
Sieve

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Handfuls Of Dandelion
1 Kg Of Prime Cut Black Angus
Special Gilardeau Oysters
Large Simiane Shallots
20 Cl Of Beef Broth
Capsules Of Arpeggio Grand Cru
20 G Of Sugar
4 G Of Salt
Bay Leaves
25 G Of Butter
4 Cl Of Porto
4 Cl Of Cognac
4 Cl Of White Wine
1 G Of Ground White Pepper

INSPIRATIONS



HOW TO MAKE !

• For the Prime Cut:

- Trim the cuts by removing all the nerves and skin
- Make a beef broth with the trimmings, and enrich the flavour with a fullbodied red wine, burnt onions and a bouquet garni
- Strain and reserve for the sauce
- Season the cuts with salt and freshly ground white pepper
- Put olive oil and 5gr of butter in a pan
- Brown the cuts on all sides and bake in the oven for 5mins at 240°
- Remove the cuts from the pan and set aside to let rest
- Keep the cooking pan to make the sauce

• For the coffee sauce:

- Put the sugar to caramelize in the frying pan with 2 bay leaves, the peelings and bits and pieces of the scallions, and a handful of dandelion
- Deglaze with white wine, flamed with Cognac and add the Port
- Reduce by half
- Add beef broth and the 4 Arpeggio coffees
- Adjust seasoning and filter then whisk in the butter
- Pass through a cheesecloth
- Taste and put aside

• Preparing filling and oysters:

- Peel the shallots, slice them lengthwise and put aside (keep the trimmings and peelings for the sauce)
- Open the oysters, save the juice (which will be added to the sauce), rinse under water and reserve the oysters on a tray with absorbent paper below
- Select 16 of the best dandelion leaves
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• Dressing and finishing:

- Slice the cuts on the bias in slices 1 cm thick, place each piece of beef on a strip of shallot and place an oyster on it
- Warm for 2 min under the broiler
- Place the pieces of beef in a hollow dish and top with coffee sauce
- Season with a few grains of fleur de sel and decorate with 2 dandelion leaves

