

N O M I

Onglet of Beef with Potato Fondant, Truffles, Parmesan Foam

Chef Christophe David

Serves 6

Ingredients:

12 ea	2.5 oz Onglet (<i>ask your butcher to cut onglet into 2.5oz 'fillet's</i>)
12 ea	Potato discs (<i>see below</i>)
12 ea	Salsify, cut into 1.5" batons and poached (<i>can substitute with asparagus</i>)
12 oz	Black Trumpet Duxelle (<i>see below</i>)
8 oz	Parmesan Foam (<i>see below</i>)
4 oz	Truffled Jus (<i>see below</i>)
40grams	Shaved truffle, to garnish

For the Truffled Jus

10 oz	Beef jus
2 oz	Red wine vinegar
2 oz	Black truffle juice
2 oz	Chopped truffles (black)
2 oz	Truffle butter
2 oz	Foie gras, passed through tamis

Sweat the truffles in clarified butter. Add the red wine vinegar and reduce by half. Add the truffle juice and reduce by half. In a separate pot, bring to a boil the beef jus. Add the truffle butter and foie and cook until melted. Add this mixture to the truffle reduction.

For the Potatoes

Peel the potatoes and place in cold water, so as not to oxidize. Cut into discs, 1cm. thick and 1.5" diameter; use a round cutter to make even. Fill a baking sheet that has a high rim with clarified butter, enough to fully submerge the potato discs. Place pan with potatoes soaked in butter in a 250 degree oven and roast until tender. Right before serving, reheat in a pan with some of the leftover clarified butter. Finish with chicken stock to glaze.

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For the Black Trumpet Duxelle

1 lb Black Trumpet mushrooms
2 oz Shallots, minced
1 ea Garlic clove, minced
1 cup White wine
1 cup, 1Tbsp. Heavy cream

Clean black trumpets. Place in food processor to chop roughly. Sweat the shallots and garlic in clarified butter. Add the trumpets. Add the white wine and reduce until au sec. Add the cream and reduce by half. Season with salt and pepper.

For the Parmesan Foam

1 qt. Cream
200 grams Parmesan, grated

Combine and bring to boil. Mix with hand-held blender until foams. Season with salt and pepper if desired.

PLATE UP

1. Place the 3 potato discs down evenly on each plate
2. Top each disc with a spoonful of Duxelle.
3. Top with beef, cooked to temperature.
4. Top with the glazed salsify
5. Sauce the plate
6. Place foam around the plate
7. Shave black truffles over the top of the dish