

Tabletop Sous vide, potato puree, root vegetables, chive sauce

Cuisine: German

Food category: Beef



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Program steps

1	Combination	50 %	Termination by time	12:00 hh:mm	68 °C	+ 50 %	
2	Steaming		Termination by time	00:03 hh:mm	99 °C	+ 50 %	
3	Steaming		Termination by time	00:45 hh:mm	99 °C	+ 50 %	
4	Hot air	100 %	Termination by time	00:03 hh:mm	210 °C	+ 100 %	
5	Combination	30 %	Termination by time	00:04 hh:mm	130 °C	+ 80 %	

Ingredients - number of portions - 10

Name	Value	Unit
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Tafelspitz

Name	Value	Unit
Tafelspitz beef	2.5	kg
bay leaf	3	pcs
crush juniper berries	5	pcs
crush cloves	2	pcs
Crush black peppercorns	8	pcs

Herb oil

Name	Value	Unit
Sunflower oil	500	ml
green herbs	300	g

Root vegetables

Name	Value	Unit
Chantenay Carrots	2	pcs
celeriac	1	pcs
parsley root	2	pcs

Directions

Remove the coarse fat and sinews from the tabletop. Place the meat in a vacuum bag with the spices and vacuum seal tightly. Cook sous vide in a combi steamer at 68°C, 50% humidity for 12-15 hours. Afterward, unpack the meat and cool it quickly. Pour the stock from the bags into a pot, bring to a boil, skim the fat, and season. Keep the broth warm for service. Once the meat is cold, it can be portioned and prepared for service.

For the herb oil, let green herbs of your choice steep in neutral vegetable oil at 40°C for about 1 hour, blend well, and let sit overnight. The next day, strain the oil through a fine cloth.

Cut the root vegetables into julienne, steam in the combi steamer at 99°C for 3 minutes, and then cool immediately.

Peel the potatoes, quarter them, and steam them until soft in the combi steamer at 99°C for 35-45 minutes.

In a pot, bring milk, salt, pepper, and nutmeg to a boil, press the soft potatoes through a fine press, and add them to the hot milk. Add the butter and stir with a wooden spoon, adjusting the seasoning if necessary. Cool quickly.

Name	Value	Unit
Whole leek	1	pcs

mashed potatoes

Name	Value	Unit
floury potatoes	15	pcs
milk 3.5%	300	ml
Butter	300	g
Salt	10	g
ground white pepper	5	g
Nutmeg	3	g

chive sauce

Name	Value	Unit
crème fraîche	300	ml
double cream	150	ml
Salt	5	g
ground white pepper	2	g
Lemon juice	5	ml
horseradish	50	g
bunch of chives	1	pcs

grilled cherry tomatoes

Name	Value	Unit
cherry tomatoes	10	pcs
extra virgin olive oil	20	ml
sea salt	5	g

Nutrition and allergens

Allergens: 7, 乳製品

Minerals: Ca, Calcium, Co, Cr, Cu, F, Fe, I, Iron, K, Magnesium, Mg, Mn, Na, P, Phosphorus, Potassium, Se, Sodium, Sodium: 38758 mg, Zinc, Zn

Vitamins: A, B, B Vitamins, B vitamins (B1, B2, B3, B5, B6), C, Cholin, D, E, Folate, K, Kyselina listová, Vitamin A, Vitamin B6, Vitamin C, Vitamin K

Nutritional value of one portion	Value
Energy	1464.7 kJ
Carbohydrate	3 g
Fat	66.7 g
Protein	49.1 g
Water	180.5 g

For the chive sauce, mix crème fraîche and cream, season with horseradish, lemon juice, salt, and pepper. Cut the chives into fine rings and fold into the sauce.

Marinate the cherry tomatoes with olive oil and salt, place on a baking sheet and grill at 210°C for 3-5 minutes.

For service:

Run the combi steamer in rack-timer mode at combi steam 130°C, 30% humidity, and 80% fan speed.

Fill the puree into a piping bag and pipe it in the center of a deep plate. Depending on portion size, place 3-5 slices of tabletop on the puree and top with the root vegetables.

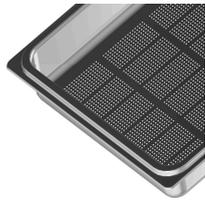
Regenerate the plate in the steamer for 4 minutes.

Something hot broth to splash, nappe the chive sauce and the herb oil over it, and garnish the plate with herbs and a grilled cherry tomato.

Recommended accessories



Vision Bake



GN container Stainless
steel perforated



Stainless wire shelving