

Winter/Mud Season Meal

from Keith Sarasin, Chef and Founder: The Farmer's Dinner



Sous Vide Medium Rare Porterhouse Steak

Place steak in vacuum seal bag & seal.

Set immersion circulator for 54.4c (130°F)

Set timer for 2 hours. After timer is done, pat dry and season heavily with salt.

Place cast iron pan on high heat with 2 Tbs of canola oil.

Once the pan is hot, place steak in pan and add a knob of butter to the pan. Sear until brown (around 2-3 minutes). Flip and repeat

Rest the steak for 3 mins and serve

Pea Tendril Gremolata Crumble

Place 3 pieces of very stale bread into blender and pulse 3 times.

Add pea tendrils
2 tsp salt
1 clove crushed garlic
2 tsp parsley
Dash of pepper.

Blend a couple of pulses.

Place mixture in 200° oven or toaster oven until dry and crumbly.

Celeriac & Blue Cheese Puree

Cut Celeriac in rounds and place in a pot with enough milk & cream to cover the top.

Cook on medium till soft and falling apart. (Make sure to stir often so the cream doesn't burn.) Once done drain and reserve some of the liquid.

In a blender place:
Celeriac
2 Tbs of butter
2 tsp of salt
3 oz. (or more) of Brookford Farm Shades of Blu.

Blend until desired consistency. (If too thick, add reserved liquid & season to taste)

Whipped Quark

With hand blender, blend:
Quark
1 tsp of salt
2 Tbs of heavy cream
2 Tbs of honey.

Whip until light and fluffy.

Cumin Soil

In a blender, pulse on high:
3 pieces of old stale dark rye bread.

Toast 2 Tbs of cumin in a small frying pan.

Grind in a coffee grinder until fine powder.

Add all ingredients back into blender along with 2 tsp of salt & blend until desired consistency.

Pickled Radishes

Slice radishes on a mandolin

In a pot add:
1 cup of water
1 cup of cider vinegar
¼ cup of sugar
1 Tbs of salt
1 Bay leaf
1 Tbs of peppercorns & coriander seeds

Bring to a boil then turn off and cool to room temp

Pour cooled bring into bowl of radishes and let sit in in a refrigerator for 30 minutes.

Coffee & Carrots

Vacuum seal 4 carrots cut in quarters, a pinch of salt and ½ cup of dark roast coffee beans, whole.

Set immersion circulator for 85°C and cook for 30 mins or until tender with a bit of firmness still.

Discard coffee beans and sear carrots on medium high heat with a knob of butter until dark crust appears.

Once brown/black, remove carrots and season with salt and pepper.

