

Crafted
Passion.
by Gérard Dubois

CHEDDAR DUETTO WITH BEEF

Recipes

Hickory BBQ cone

- 340 g milk
- 250 g cake flour
- 80 g sugar
- 30 g almond powder
- 10 g salt
- 18 g cocoa butter
- 70 g hickory barbeque sauce
- pinch of baking soda

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into cone shapes when baked and still warm.

Gourmet Hickory Barbeque Sauce

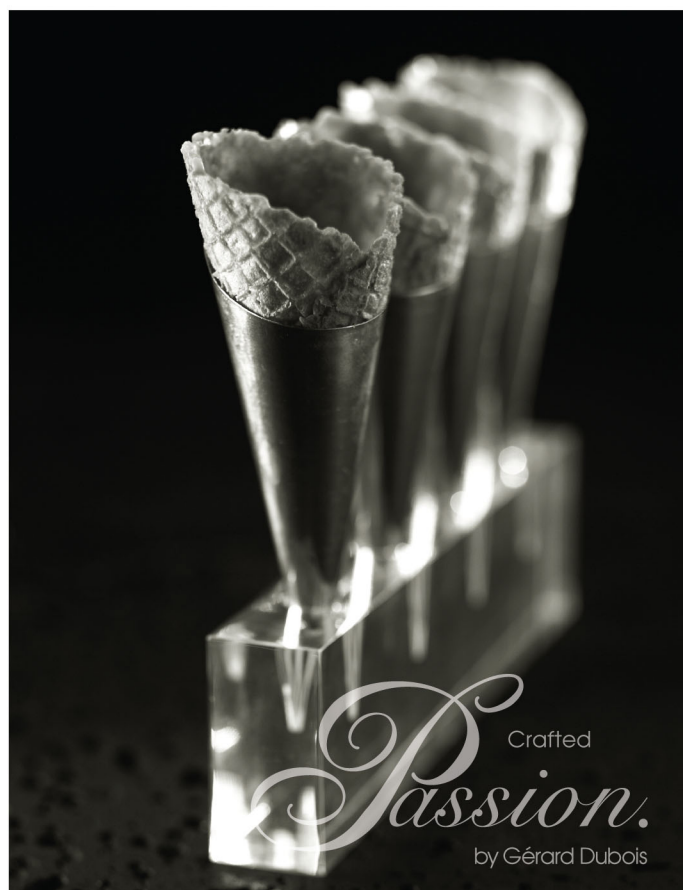
- 750 g hickory barbeque sauce
- 100 g Guinness beer
- 25 g brown sugar
- 25 g molasses
- 50 g chopped garlic
- 100 g chopped shallots
- 10 g fresh chili
- 100 g chili ketchup
- 15 g oil

Sweat the shallots and garlic in oil for 15 minutes. Add the remaining ingredients and simmer for 45 minutes, blend and strain.

Braised Beef Short Ribs

- 400 g beef ribs
- 100 g mirepoix
- 50 g tomato paste
- 150 g red wine
- 1 kg chicken stock
- 300 g gourmet hickory barbeque sauce

Season the beef and sear in a hot roasting pan. Add the mirepoix and cook for 10 minutes. Add the tomato paste and cook for an additional 10 minutes. Deglaze with the red wine and reduce for 5 minutes. Add the chicken stock and half of the barbeque sauce. Braise for 4 hours. Cool down. Slice the beef off the bone.



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