

# LANGHAM PLACE

MONGKOK, HONG KONG

## WHAT YOU NEED

- 200g beef short ribs (boneless, cooked on bone)
- 1 Portobello mushroom sliced
- 3 slices Pancetta
- 80g duck liver
- 10g black truffle
- 1 ciabatta loaf

### Home made mayonnaise

- 5ml white truffle oil
- Dijon mustard
- 2 egg yolks
- Fresh chopped tarragon
- Extra virgin olive oil
- 1 shallot
- 2 potatoes

### Béarnaise (for the reduction)

- 2 medium shallots, minced
- 1/4 cup dry white wine
- 1/4 cup white-wine vinegar
- 10 crushed black peppercorns
- 4 large sprigs fresh tarragon
- Salt to taste

### Sauce

- 10oz. (2-1/2 sticks) unsalted butter
- 3 large egg yolks
- 3 tbsp water
- Salt and freshly ground pepper to taste
- 40g mesclun salad
- 1 cherry tomato



*Braised beef rib and duck liver sandwich*

With pancetta, Portobello mushrooms, crispy shallots, truffle mayonnaise, béarnaise sauce. Served with French fries

## HOW TO DT IT

To make the reduction: Combine the shallots, wine, vinegar, peppercorns, and tarragon in a heavy-based saucepan and simmer over medium high until 2 tbsp of liquid remains. Strain and discard the solids. To make the sauce: In a heavy-based saucepan, melt the butter. Simmer it rapidly for at least 10 minutes. The water will evaporate and the milk solids will coagulate on the bottom and sides of the pan. Let the melted butter sit for a few minutes so the solids will fall to the bottom. Skim off the foam on top and then either decant the golden liquid, leaving the solids behind, or pour the melted butter through a cheesecloth-lined strainer. Put the eggs and water in a small pot (a saucepan with sloped sides) or in a heavy-duty metal mixing bowl (you'll have to hold it by one edge with a kitchen towel over the burner). Off the heat, whisk the eggs and water for 30 seconds, whipping in lots of air. Cook the sabayon over a very low heat, whisking constantly and scraping the bowl, until thick and voluminous. The whisk will leave tracks that hold for a few seconds. At this point, take it off the heat and whisk rapidly for 30 seconds to cool it slightly. Add the clarified butter a little at a time, whisking constantly. Be sure the butter isn't too hot or it will break the emulsion. To finish the sauce, whisk in 1 tbsp of the reduction (or more to taste). Season with salt and pepper. Stir in finely chopped tarragon.

Braise beef ribs on bone in demi-glaze, red wine, mire-poix for about 3 hours or until tender in a large pot. When cooked leave to cool in liquid. Once cool, remove from bone (can use hands) and place aside. Strain braising liquid and discard vegetables and so forth. To assemble sandwich: Lightly toast ciabatta, then spread on truffle mayonnaise, place braised beef rib, pan seared duck liver, grilled Portobello mushrooms, crispy shallots, and pancetta inside sandwich. Deep fry French fries and serve with béarnaise sauce. Bon appétit.

