



BLUEBIRD AT HOME

SHORT RIB METHOD GUIDE



STARTER

Bread and butter:

Allergens; gluten (wheat), milk

- Serve the bread with the butter

Salt cod brandade, pea puree

brown shrimp, chive and preserved lemon butter

Allergens; gluten(wheat), egg, sulphites, milk, fish, shellfish

- Place the cod brandade into the oven at 160'c for 20 minutes,
or until piping hot in the middle
 - Drop the piping bag of pea puree (1) into simmering water
- Gently melt the brown shrimp butter (2) in a saucepan and add chopped herbs and
peas
- To assemble, pipe the puree in the middle of a plate, place the cod brandade on top
and spoon the butter over the dish

MAIN COUSE

Braised short rib, asparagus, wild garlic, pickled mushrooms and potato purée:

Allergens; sulphites, milk

- Bring a large pan of water to a gentle simmer
- Place the short rib in the water and reheat for 20 minutes
- Also reheat the potato purée in the same water it will take 10 minutes

For the garnish

- Start this when the short rib and potato purée is ready
- Melt the butter in a sauté pan or frying pan until foaming, add the asparagus spears and cook for 1-2 minutes, season with a pinch of salt and black pepper
 - Add the wild garlic and wilt for 10-20 seconds
 - Take the pan off the heat
 - Drain off the pickled mushrooms
 - Add the mushrooms to the pan and mix well

MAIN COURSE

Plating:

- Carefully open the bag with the short rib in a pan, to collect the sauce
 - Place the short rib on the plate
 - Pipe the potato purée next to the rib
- Garnish with the asparagus, mushroom and wild garlic ragout
 - Pour the remaining sauce over the meat

DESSERT

Warm chocolate cake, clotted cream, salted caramel:

Allergens; eggs, gluten (wheat), milk

- **Pre-heat oven to 120°c**
- Warm the cake in a 120°c oven for 10 minutes
- Warm the caramel sauce in a pan of simmering water for 3 minutes
- Serve with the clotted cream and salted caramel sauce