

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS LIST FOR THE SOUS VIDE AU POIVRE SILVER TIP: -

1 Prairie Street Beef
Chuck French Roast

1 whole head garlic,
roasted

2-3 cloves of garlic,
thickly sliced

1 tbsp fresh or dried
herbs of your choice (we
used dry rosemary)

Extra virgin olive oil

Kosher salt

Black pepper

INGREDIENTS LIST FOR THE REMOULADE DRESSING: -

3 egg yolks

½ cup dry sparkling
white Kosher wine

1 tsp horseradish

Preparation

- 1 Using a paper towel, remove any extra moisture from the silver tip. Coat your entire silver tip with a thin layer of dijon mustard and then season with kosher salt and a generous amount of coarsely ground black pepper to fully cover.
- 2 In a mixing bowl combine your remoulade ingredients and mix thoroughly. Season with kosher salt and white pepper. Cover with plastic wrap and set in the refrigerator.

Cook

- 3 Preset your Anova Oven in the Sous Vide function to 135°F/57°C for 6 hours and at 100% steam.
- 4 Place your prepared Beef Silver Tip into the center of the Anova Oven and hit start. Let cook for the full duration of the time set.
- 5 When the sous vide process is complete, remove your Beef Silver Tip and get ready to sear it at the stove.
- 6 Heat a large, cast iron skillet on a medium to high flame. Once hot, put a small amount of extra virgin olive oil into the skillet and, using long handled tongs, sear all around the sous vide Beef Silver Tip. Remove from the skillet once a dark, brown crust has formed and get ready to serve.

Plating

- 7 Using a sharp, long knife, thinly slice the seared Beef Silver Tip on a diagonal. Serve your sliced Au Poivre Silver Tip as an open face roast beef sandwich on a hearty bread and topped with a dollop of your homemade remoulade dressing.

Bete'avon!

