



Braised
Short-Rib with
Malt Vinegar
Glaze, Parmesan
Crusted Walla
Walla Onion
Rings with Green
Bean "Caesar
Salad style"

A recipe by Chef Michael Roszell

Ingredients:

Short-Rib:

- 1kg of Beef Short-Rib
- 5g Onion Powder (I make my own from onion scraps)
- 20g Dried Morels (Ground to Powder)
- 10g Salt
- .6g Pink Salt

Malt Vinegar Glaze:

- 80gr Sugar
- 60ml Malt Vinegar
- 125ml Madeira
- 50g shallot sliced
- 500ml of Beef Demi
- 1 spring Thyme

Macerated Tomato

- 24 very ripe small tomatoes
- Olive Oil
- Sea Salt



Short-Rib:

Combine your dry ingredients and rub over the short rib. Vacuum seal and sous-vide at 65c for 36 hours. Cool down and portion into desired pieces.

Malt Vinegar Glaze:

In a saucepan, create a dry caramel with your sugar. Deglaze with vinegar and reduce to a caramel. Add your wine and reduce again. Add your demi, thyme and shallot and allow to infuse for 20 minutes. Strain and reason.

Macerated Tomato

Poke the bottom of the tomato with a skewer to break the skin. If these aren't ripe enough, it wont work. Blanch in salted boiling water till skin begins to peel. Drop into ice water. Remove skin and macerate the tomatoes in salt and olive oil.





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