

Author: Dennis Joza
Cooking time: 30 minutes



Ingredients

1.4 kg Albers Wagyu flank steak
2 pcs celeriac
300 g butter
80 g honey
150 g water
1 pc celery
1 pc celeriac
200 g butter, liquid
80 g Basic Texture
75 g egg yolk
20 g white wine reduction
55 g Frank's pumpkin seed oil
200 g Parmigiano Reggiano
1 bunch of chervil

Preparation

Flank steak:

Trim the flank steak and divide it into portions of 100 g each. Season it to taste and sear on both sides in a pan. Put it into a pre-heated oven at 180°C. Let it rest and briefly roast it in butter prior to serving.

Roasted celeriac puree:

Wash and trim the celeriac and roast it at 260 °C for 25 minutes. If the color is right, reduce the temperature to 180 °C and cook it until done. Cut it while it is still hot and mix it with the butter at

80 °C in the Thermomix. Season it to taste with honey, salt, pepper, and nutmeg.

Celery sticks:

Peel the celery and remove the stringy bits. Cut it into strips. Heat a sauteuse with salt water and blanch the celery.

Diced celeriac:

Peel and dice the celeriac. Blanch it in hot water. Heat it in a sauteuse with butter prior to serving.

Pumpkin hollandaise (sous vide):

Mix all the ingredients in a bowl, season them with salt and pepper, and fill into an ISI Whip. Load with 2 chargers, and warm in your **fusionchef** sous vide water bath at 60 °C for approx. 30 minutes.

Parmesan crisps:

Use a Microplane to grate the Parmigiano Reggiano onto a plate. Heat it in a microwave at full power for approx. 1.30 minutes (depending on the power of your microwave). Let it cool off and break into pieces shortly before serving.

Decoration:

Pluck small strands of the chervil to use as plate decoration.

The finale recipe of the competition "Young, Wild Chefs 2014" was kindly provided by Dennis Joza