

Author: Philip Kröll



Ingredients

Beef sirloin (Sous Vide):

1 kg beef sirloin
Young leeks
Pepper
Salt
Butter
Fermented pepper

Blood sauce:

1/8 l red port
1/8 l Madeira
2 cl brandy
2 cloves of garlic
2 scallions
1 tsp. pepper
1 tsp. coriander
Thyme
1 slice of smoked bacon
¼ l beef broth
4 cl fresh blood
Butter
Salt
Pepper

Blood pasta:

125 g curd (quark)
15 g butter
75 g wheat flour, coarse
1 tbsp. wheat semolina
1 egg
1 tbsp. fresh blood
Bacon
Salt
Nutmeg

Preparation

Beef sirloin (Sous Vide):

Cut beef sirloin into 10 equally sized pieces, 100 g each, season with salt and pepper. Vacuum beef and cook for approx. 90 minutes at 75 °C in the fusionchef sous vide water bath. After cooking, brown meat well on both sides with butter in a pan. Prior to serving, cut meat into a cube and season with fermented pepper.

Cut leeks into equally thick slices and briefly sauté with butter. Season with salt and simmer in the oven at 180 °C until soft.

Blood sauce:

For the sauce, sauté scallions, garlic cloves, thyme, and bacon in a pot with butter and douse with port, Madeira and brandy. Reduce everything well and add beef broth. Reduce once more. Next, strain sauce through a sieve and thicken with the fresh blood. Season with salt and pepper.

Blood pasta:

Knead curd, butter, wheat flour, wheat semolina, and egg well, until the butter dissolves. Season the finished mass with salt and nutmeg and allow it to set in the fridge for 30 minutes. Mix the mass with the blood, fill into an icing bag and squirt on a plastic foil. Wrap the paste in the foil and close well on both ends. Boil in a pot with boiling water for approx. 10 minutes. Let bacon dry in a combination steamer at 180 °C. Mix the dry bacon well in a Thermomixer. Roll the pasta prior to serving in the bacon crumbs.

This recipe was kindly provided by Philip Kröll.