

# Beef sirloin with celery cream

**Author:** Daniel Phillips



## Ingredients

### Beef sirloin (Sous Vide):

1 beef sirloin Black Angus  
25 g butter  
3 sprigs of thyme  
2 cloves of garlic

### Jamaica sauce:

1 l cranberry juice, reduced 250 ml  
70 ml port  
200 ml red wine  
200 ml veal gravy  
5 coriander seeds  
2 cardamom pods  
1/2 star anise  
2 Jamaica Scotch Bonnet  
Tapioca starch (as needed)

### Celery cream:

2 celery roots  
6 scallions  
700 ml coconut milk  
1 Birds Eye chili  
15 g creme fraiche  
25-30 g Basic texture  
Salt  
Pepper

### Root vegetables:

2 thin leeks  
10 baby beets, red  
10 baby beets, yellow  
10 baby carrots  
Oil

### Preparation:

## Preparation

### Beef sirloin (Sous Vide):

Remove tendons and fibers from the sirloin. Portion into equally sized pieces and vacuum together with remaining ingredients. Cook for 90 minutes at 58 °C in the **fusionchef** sous vide water bath.

### Jamaica sauce:

Sauté vegetables in a pot and douse with alcohol and reduce by ¼. Add veal gravy and chili and simmer for 30 minutes. Taste and strain. Thicken with a little tapioca starch.

### Celery cream:

Peel celery and cut into small pieces. Sauté with scallions and chili in a pot. Add coconut milk. Let simmer covered, until celery is soft. Mix in the Thermomix with Basic texture, salt, and pepper to a smooth mass. Add creme fraiche prior to serving. Fill cream into an iSi bottle and gas with 1 capsule.

### Root vegetables:

Cut leek into equal cylinders, sprinkle with oil and cook in oven black. Remove the black layer prior to serving. Blanch and peel the beets and carrots.

### Serve:

Remove meat for serving from the bag and roast it. Toss the vegetables in a little butter. Distribute the celery cream in the plate. Add 1 piece of sirloin and distribute the vegetables. Pour hot grave over the meat.

Season meat with Transgourmet pepper.

This recipe was kindly provided by Daniel Phillips.

# Beef sirloin with celery cream



Butter  
Transgourmet pepper