



THE BEST RECIPE

Do Storage Differently



FABIO VIVIANI
TOP CHEF

Truffled Kobe Beef Sliders

Ingredients:

- 1 lb ground beef for burgers 70/30 mix
- 8 oz white cheddar
- 8 slider buns
- 1 cup mayo
- 1/4 cup Dijon mustard
- 1/4 cup truffled mushroom mix
(pre-prepare 1/2 cup finely minced cremini mushrooms, sauteed and cooled, mixed with 1 1/2 tablespoons mayo and 1 teaspoon white truffle oil)
- 4 oz butter

Method:

Make 2/3 oz balls with the beef and season with salt and pepper, sear on the grill topped with a pat of butter, set aside.

In a small pan add the remaining butter and the cheddar cheese and quickly melt the mix.

Mix the truffle mushroom mix, 1/4 of the mayo and 1/2 the Dijon in a small bowl and set aside.

Sear the bread in the oven and layer all the ingredients.

Grilled Romaine Hearts & Parmesan Chive Ranch

Ranch Dressing Ingredients:

1 cup mayonnaise
1/2 cup sour cream
1 clove garlic, minced
2 Tbsp fresh parsley, chopped
2 Tbsp fresh dill, chopped
1 Tbsp fresh chives, sliced thinly
1 tsp Worcestershire sauce
1 tsp onion powder
1 tsp white wine vinegar
Dash of hot sauce
1/4 - 1/2 cup buttermilk
Salt and pepper

Method:

To make the dressing, whisk together all the ingredients except buttermilk in a bowl. Gradually, whisk in the buttermilk to desired consistency. Season to taste.

Salad Ingredients:

2 Tbsp olive oil
2 romaine hearts, washed and halved
1/3 cup Parmesan, grated
2 Tbsp chives, minced
1 cup multi-colored grape tomatoes, halved
1/4 cup red onion, shaved thin
Salt and pepper

Method:

Brush the romaine hearts with olive oil, and season with salt and pepper. Grill romaine until lightly browned on all sides. Remove from grill. Drizzle homemade ranch on top of romaine. Top with Parmesan, chives, grape tomatoes and shaved red onion.