

World Gourmet Summit 2006  
Culinary Masterclass  
Singapore Tourism Board, Auditorium

20 April 2006 / 9.30am to 11.00am

BRAISED KOBE SHORT RIBS WITH ROSEMARY BUTTER SAUCE

Presented by:  
Masterchef Laurent Tourondel

**Serves 6**  
**Ingredients**

**Short Ribs**

- 6 Kobe short ribs, about 4 kg
- Salt and freshly ground pepper
- ¼ cup Vegetable oil
- 3 Carrots, peeled and cut 2.5-cm pieces
- 1 Onion, peeled and cut into 2.5-cm pieces
- 15 Garlic cloves, halved and peeled
- 6 Shallots, peeled and chopped
- 15 Black peppercorns, cracked
- 4 tbsp Tomato paste
- 4 tbsp All-purpose flour
- 2 bottles Red wine (cabernet sauvignon)
- 4 cups Ruby port
- 5 cups Beef broth
- 6 cups Chicken broth
- 5 Plum tomatoes, halved

**Bouquet Garni**

- 1 Bacon streak
- 6 Thyme sprigs
- 2 Rosemary sprigs
- 2 Bay leaves
- 2 Celery stalks, trimmed

**Rosemary Butter Sauce**

- 3 tbsp Unsalted butter
- 2 tsp Chopped fresh rosemary



## Method

1. For the bouquet garni: Place the bacon streak on a flat surface and arrange the thyme and rosemary sprigs, bay leaves and celery stalks on one end of the bacon steak. Roll up the bacon steak and tie with kitchen string.
2. Season the short ribs with salt and freshly ground pepper. Heat the vegetable oil in a large pot over medium-high heat. Add as many ribs as will fit comfortably in the pot and brown them nicely on all sides, about 10 minutes. Remove the browned ribs to a plate. Repeat with the remaining short ribs. Remove all but ½ cup of fat from the pot.

Add the diced carrots, onion, garlic, chopped shallots and crackled black peppercorns to the pot. Cook and stir regularly, until golden brown, for about 10 minutes.

3. Stir in the tomato paste and cook, stirring regularly, for 2 minutes. Add the flour and stir until blended. Add the bouquet garni, red wine and port. Bring mixture to a boil and simmer until the liquid is reduced by two-thirds, about 45 minutes.
4. Return the browned short ribs to the pot. Add the beef and chicken broths and tomatoes; bring the mixture to a simmer. Cover the pot loosely with aluminum foil and place in a pre-heated oven at 180°C. Bake for 3 and 1/2 hours or until the short ribs are tender when pierced with a fork.
5. Remove the braised short ribs from the pot. Strain the cooking liquid through a sieve into a clean pot. Discard the solids. Bring the liquid to a simmer and cook until reduced the sauce is thick, rich and glossy, about 1 hour. Taste for seasoning. Return the braised short ribs to the pot and reheat.
6. For the rosemary brown butter: Heat the unsalted butter in a small sauté pan over medium heat, swirling the pan until butter turns golden brown, then stir in the rosemary.

## To Serve:

Ladle the braised short ribs into each serving dish and spoon rosemary butter sauce over. Serve hot.