

On the Line: Michael Rossi of THE RANCH Restaurant & Saloon, Part Three

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published: Thu., Mar. 1 2012 @ 3:30PM



Photo by Johannes Dewald

Our interview concludes with something meaty. Foods need not be fired over a grill to release their flavors, as chef Michael Rossi demonstrates in this week's featured plate. Mushrooms and Tennessee truffles socialize with savory sirloin, only to be enticed by Pecorino Romano and fava beans.

We covered a great deal with our self-proclaimed "culinary geek," and suggesting that you just [go back a day](#) isn't enough. THE RANCH is a prime example of great cuisine that doesn't situate itself in a trendy or affluent area. It defies certain stereotypes, yet still pays respect to some of its downhome roots in its saloon next door.

American-Raised "Kobe" Beef Carpaccio
With Black Winter Truffles / Pecorino Romano / Wild Arugula

Serves 6

Carpaccio ingredients:

2 pounds American-raised "Kobe" beef sirloin (frozen for easy slicing)
1 pound Wild arugula
3 Tennessee black winter truffles
1/4 pound Pecorino Romano, shaved
1/2 pound fava beans, blanched and shelled
1 pound white Alba clam-shell mushrooms, roasted
1/4 pound chives, snipped into 2-inch pieces
3 ounces white truffle oil
1 ounce lemon oil
6 ounces extra virgin olive oil
1 egg yolk
1 teaspoon mustard
1 lemon, juiced
2 tablespoons Maldon sea salt
1 ounce Kosher salt

White truffle oil directions:

In a blender, place the egg yolk, mustard, lemon juice and 1 ounce of the extra virgin olive oil. Pulse until the egg yolk and oil mixture starts to come together.

Turn the blender on, and while the blender is running, add 4 ounces of the extra virgin olive oil in a slow stream, until the mixture has thickened slightly.

Season with Kosher salt, freshly ground black pepper and 1 ounce of the white truffle oil.

Place in a plastic squeeze bottle, refrigerate and reserve until ready to use.

Carpaccio directions:

Wrap the "Kobe" beef sirloin in plastic wrap and place in the freezer for 2 hours until firm. *The beef will slice easier when the meat is slightly frozen.*

After 2 hours, unwrap the "Kobe" beef sirloin and cut the beef across the grain into 1/8-inch slices. Place the slices between 2 sheets of plastic wrap and pound with a kitchen mallet until paper-thin, yet still thick enough to be lifted from the plastic wrap without tearing. Repeat until all of the meat is sliced and pounded.

After the meat is is pounded to a desired thickness, carefully cut the meat into a rectangle shape and place on 6 chilled plates.

Brush each of the slices with extra virgin olive oil and season with Maldon sea salt, freshly cracked black pepper and chives.

Using a squeeze bottle, drizzle the sauce decoratively over the meat in ribbons.

In a medium-sized mixing bowl, add the arugula, black truffles, fava beans, Pecorino Romano, snipped chives and Alba clam-shell mushrooms, then toss them together with the white truffle oil and lemon oil.

Divide the arugula salad evenly among the 6 plates and serve immediately!