

Nihari Beef Short Ribs with Celery Root Purée paired with Davis Estates Oakville Cabernet Sauvignon

INGREDIENTS:

Nihari Beef Short Ribs

2 tablespoons olive oil
2 ½ pounds boneless beef short ribs
2 cups onions, small dice
4 cloves garlic, minced
3-inch piece of ginger, peeled and minced
2 cinnamon sticks
2 teaspoons paprika
1 ½ teaspoons fennel seeds
1 ½ teaspoons ground coriander
1 teaspoon madras curry powder
½ teaspoon garam masala
1 teaspoon kosher salt
2 cup beef stock
Juice from half a lemon
Cilantro as needed
Mint as needed

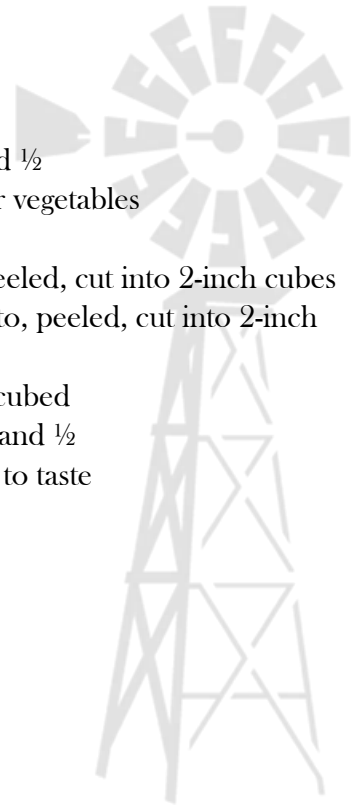
SERVES: 4

Celery Root Purée

Splash cream or ½ and ½
Enough water to cover vegetables
1 tablespoon salt
2 large celery roots, peeled, cut into 2-inch cubes
1 medium russet potato, peeled, cut into 2-inch cubes
5 tablespoons butter, cubed
Splash of cream or ½ and ½
Salt and white pepper to taste

Garnish

Cilantro
Mint leaves



METHOD:

Nihari Beef Short Ribs

- Preheat oven to 350°F.
- In a 6-quart Dutch oven over medium high heat, sear beef short ribs until browned on all sides.
- Remove beef and set aside.
- Add onions and stir, cook for 8-10 minutes or until just starting to turn brown.
- Stir in garlic, ginger, cinnamon, paprika, fennel, coriander, curry powder, garam masala, and salt. Cook for a minute or two.
- Add the beef stock and stir well scrapping any browned bits.
- Add beef back to pot and cover place in oven for 2½ to 3 hour or until very tender.
- Remove beef and cinnamon sticks. Skim off as much fat as possible
- Using a stick blender purée the rest of the mixture until smooth. Taste add lemon juice and adjust seasoning if needed.

Celery Root Purée

- In heavy large saucepan add vegetables, cream and enough water to cover by about an inch, bring to a boil.
- Reduce heat to medium and simmer until vegetables are tender, about 20-30 minutes.
- Drain, discarding cooking liquid.

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- Combine vegetables, butter and splash of cream in food processor and purée, letting the processor run and scraping down sides as needed, until smooth. Mixture should be quite stiff and hold its shape.
- Season to taste with salt and white pepper.

To Finish

On a warm plate, spread a generous amount of Celery Root Purée. Place the Nihari Beef Short Ribs on top. Garnish with cilantro and mint leaves. Serve immediately with a glass of Oakville Cabernet Sauvignon.