



KAMEN WINE PAIRINGS

Sous Vide Short Ribs with Kashmir Reduction, Triple Crème Brie Mashed Potatoes and Seared King Trumpet Mushrooms

WITH KAMEN KASHMIR CABERNET SAUVIGNON

After his tenure at Le Bernardin, Chef Max Porterkhamsy followed his heart to California and continued his culinary path as a private chef with his business Vine Dining. Max caters for special gatherings at Kamen Estate and we love his passion for locally sourced ingredients and his amazing ability to create the perfect food and wine experience.

VINE | DINING



*Max Porterkhamsy
Chef at Vine Dining*

Serves 4

SHORT RIBS INGREDIENTS

- 2 lbs. boneless short ribs
- 1 cup Kamen Estate Kashmir Cabernet Sauvignon
- 2 each medium shallots, minced
- 3 cloves garlic, minced
- 3 sprigs fresh thyme
- 1 cup beef bone broth

TRIPLE CRÈME BRIE MASHED POTATOES INGREDIENTS

- 3 each large russet potatoes, peeled and quartered
- 1 cup whole milk
- 2 cloves garlic, smashed
- 6 oz. triple crème brie, rind removed
- Salt and pepper, to taste

SEARED KING TRUMPET MUSHROOMS INGREDIENTS

- ½ lbs. King Trumpet mushrooms, cut in half lengthwise
- 1 tablespoon extra virgin olive oil
- 2 tablespoons butter
- 1 teaspoon sherry vinegar
- Salt and pepper, to taste

CHEF'S NOTE

It's best if you sous vide the short ribs 2 days before you would like to serve it.

SHORT RIBS DIRECTIONS

Generously season your short ribs with salt and pepper. Heat a sauté pan on medium high. Sear the short ribs in the pan until you have a deep caramel color on each side. Remove the short ribs from the pan and set aside.

Deglaze your sauté pan with Kamen Estate Kashmir Cabernet Sauvignon, stirring the bottom of the pan as you add the wine. Reduce the heat to medium low and add the shallots and garlic. Simmer until aromatic. Then add the sprigs of thyme and beef stock. Take the pan off the heat and allow to cool slightly.

Place the short ribs and everything from the pan into a Ziploc bag. Seal the Ziploc bag almost completely, leaving 1" unzipped on one side. Holding the bag vertically, squeeze the bag until all the air is out and the liquid is almost to the opening and then seal the bag fully.

Heat the water bath with your sous vide machine to 145°F. Place the Ziploc bag of short ribs in the water bath for at least 36 hours. It's a labor of love, but worth it!

TRIPLE CRÈME BRIE MASHED POTATOES DIRECTIONS

In a small saucepan, steep the garlic in the milk until garlic is softened.

Boil the potatoes until tender. Drain and put the potatoes back in the pot. Smash the potatoes with a potato masher. Add the milk and garlic and stir until smooth. Add the triple crème brie and season with salt and pepper to taste.

SEARED KING TRUMPET MUSHROOMS DIRECTIONS

In a large sauté pan, on medium high heat, add the butter and olive oil. Place the mushrooms cut-side down and sear until you get a golden brown color. Flip the mushrooms over and lower the heat to medium. Cook until the mushrooms are tender. Season with sherry vinegar, salt and pepper.