

Tafelspitz (boiled beef) cooked sous vide, mashed potatoes, root vegetables, chive sauce

Cuisine: **German**
Food category: **Beef**





Author: [Retigo Team Deutschland](#)
Company: [RETIGO Deutschland GmbH](#)

Program steps									
1	 Combination	 50 %	 Termination by time	 12:00 hh:mm	 68 °C	 50 %			
2	 Steaming		 Termination by time	 00:03 hh:mm	 99 °C	 50 %			
3	 Steaming		 Termination by time	 00:45 hh:mm	 99 °C	 50 %			
4	 Hot air	 100 %	 Termination by time	 00:03 hh:mm	 210 °C	 100 %			
5	 Combination	 30 %	 Termination by time	 00:04 hh:mm	 130 °C	 80 %			

Ingredients - number of portions - 10		
Name	Value	Unit

Tafelspitz		
Name	Value	Unit
Tafelspitz beef	2.5	kg
bay leaf	3	pcs
crush juniper berries	5	pcs
crush cloves	2	pcs
Crush black peppercorns	8	pcs

Herb oil		
Name	Value	Unit
Sunflower oil	500	ml
green herbs	300	g

Root vegetables		
Name	Value	Unit
Chantenay Carrots	2	pcs
celeriac	1	pcs

Directions

Remove the coarse fat and tendons from the rump roast.

Place the meat and spices in a vacuum bag and vacuum seal tightly.

Cook sous vide in a combi steamer at 68°C, 50% humidity for 12-15 hours.

Then unpack the meat and chill rapidly. Pour the cooking liquid from the bags into a saucepan, bring to a boil, skim off any foam, and season to taste. Keep the broth warm in the service area. Once the meat is cold, it can be pre-portioned and prepared for service.

For the herb oil, infuse green herbs of your choice in neutral vegetable oil at 40°C for about 1 hour, blend well, and let stand overnight. The next day, strain the oil through a fine cloth.

Cut the root vegetables into julienne strips, steam in a combi steamer at 99°C for 3 minutes, and then immediately cool rapidly.

Name	Value	Unit
parsley root	2	pcs
Whole leek	1	pcs

mashed potatoes

Name	Value	Unit
floury potatoes	15	pcs
milk 3.5%	300	ml
Butter	300	g
Salt	10	g
ground white pepper	5	g
Nutmeg	3	g

chive sauce

Name	Value	Unit
crème fraîche	300	ml
double cream	150	ml
Salt	5	g
ground white pepper	2	g
Lemon juice	5	ml
horseradish	50	g
bunch of chives	1	pcs

grilled cherry tomatoes

Name	Value	Unit
cherry tomatoes	10	pcs
extra virgin olive oil	20	ml
sea salt	5	g

Nutrition and allergens

Allergens: 7
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	902.7 kJ
Carbohydrate	0.6 g
Fat	24.1 g
Protein	0.5 g
Water	0 g

Peel and quarter the potatoes and steam in a combi steamer at 99°C for 35–45 minutes until tender.

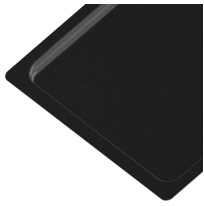
Bring the milk, salt, pepper, and nutmeg to a boil in a saucepan. Press the tender potatoes through a fine ricer and add them to the hot milk. Add the butter and stir with a wooden spoon; season to taste if necessary. Chill immediately.

For the chive sauce, mix crème fraîche and cream, season with horseradish, lemon juice, salt and pepper. Cut the chives into fine rolls and stir them into the sauce. Marinate the cherry tomatoes with olive oil and salt, place them on a baking sheet, and grill at 210°C for 3–5 minutes. For serving: Run the combi steamer in rack-timer mode with combi steam at 130°C, 30% humidity, and 80% fan speed. Fill the purée into a piping bag and pipe it in the center of a deep plate. Depending on the portion size, place 3–5 slices of boiled beef on the purée and top with the root vegetables.

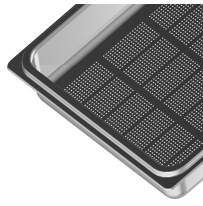
Regenerate the plate in the steamer for 4 minutes.

Pour over some hot broth, drizzle with the chive sauce and the herb oil, and garnish with herbs and a grilled cherry tomato.

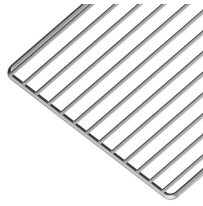
Recommended accessories



Vision Bake



GN container Stainless
steel perforated



Stainless wire shelving