



KETTNER



EXCHANGE

The Hot Rock

1 each Heat resistant Rock (6lb)
2 Ounce 1/8 inch Sliced Beef Striploin
1oz Wild Mushroom Cooked
1oz Potato Puree
Wild Greens for Garnish

Hollandaise Sauce
6 Yolks
1# Butter - cubed
Salt
White Pepper
Cayenne
Lemon Juice

Heat eggs in small pot, on induction, over low heat.
When eggs thicken slightly, slowly start whisking in butter
When all butter is added, turn off heat and whisk for 10 seconds
Season with salt, pepper, Cayenne and lemon juice. Reserve.

Potato Puree
6oz Peeled Yukon Gold Potatoes
3oz Butter
3oz Cream
Salt and Pepper

Cook Potatoes in water until soft.
In the mean time melt the butter in the cream. Season. Add the drained and cooked potatoes. Whisk until fully incorporated and smooth. Strain through a Chinois.

Heat Rock over a high flame for 20 minutes. Place Rock on a heat resistant board.

To Plate:

Spoon Potato Puree on plate. Add the cooked mushrooms. Spoon the hollandaise around the potato Puree. Place the Sliced Beef on the plate. Garnish with assorted greens.

At the Table:

Place the sliced beef on the rock and cook to desired doneness.