

Rosendale Signature Recipe: 48-Hour Short Rib

Yield: 4 portions

Category: Entrée

Techniques: Sous Vide | Cast Iron Sear | Elevated Seasonal Garnish | Classic Jus

Protein: Boneless Beef Short Rib

1½ cups veal or beef stock (preferably house-made or low sodium)

Method

Use minimal neutral oil, just enough to coat the pan.

Cooling Note: Cooling post-sear is critical to prevent the internal heat from causing vaporization during vacuum sealing. This avoids boiling under vacuum pressure, maintains clean bag seals, and preserves texture and flavor.

Searing Philosophy: For sous vide applications, searing without seasoning is preferred. Salt and pepper applied before searing can burn at high temperatures, interfering with the Maillard reaction. By delaying seasoning until after searing and prior to vacuum sealing, the meat develops a clean crust and the seasoning permeates gently during the long cook.

Adjust seasoning. The final consistency should lightly coat a spoon—flavorful but not over-reduced.

Garnish elements vary by season. Use simple components elevated through technique.

These should be seasoned lightly and added just before service for visual contrast and texture.

Add seasonal garnish and final aromatic elements with intention and restraint.

This dish reflects Rosendale's approach: minimal manipulation of premium ingredients, perfected technique, and seasonal storytelling through garnish.

Cooling the meat before vacuum sealing ensures sous vide performance is consistent and the butter infuses cleanly.

We avoid seasoning before searing in sous vide preparations — searing is done to initiate the Maillard reaction, and salt or pepper can burn and create bitterness when exposed to high heat. Especially in long sous vide applications, seasoning within the vacuum bag (with butter and herbs) provides sufficient flavor development without compromising crust or clarity.

The jus should have clarity and depth — never greasy or overly viscous.

Garnish should reflect the season but be understated and structured.

Core Techniques: Sous vide, cast iron sear, jus reduction, tamis-passed purée, iSi siphon

Key Rosendale Elements: Classic French technique, modern execution, restrained garnish