



COMPLIMENTARY COPY

VOLUME 5 ISSUE 3

FRESH PASTA  
In Less Than  
An Hour



# Everyday Gourmet

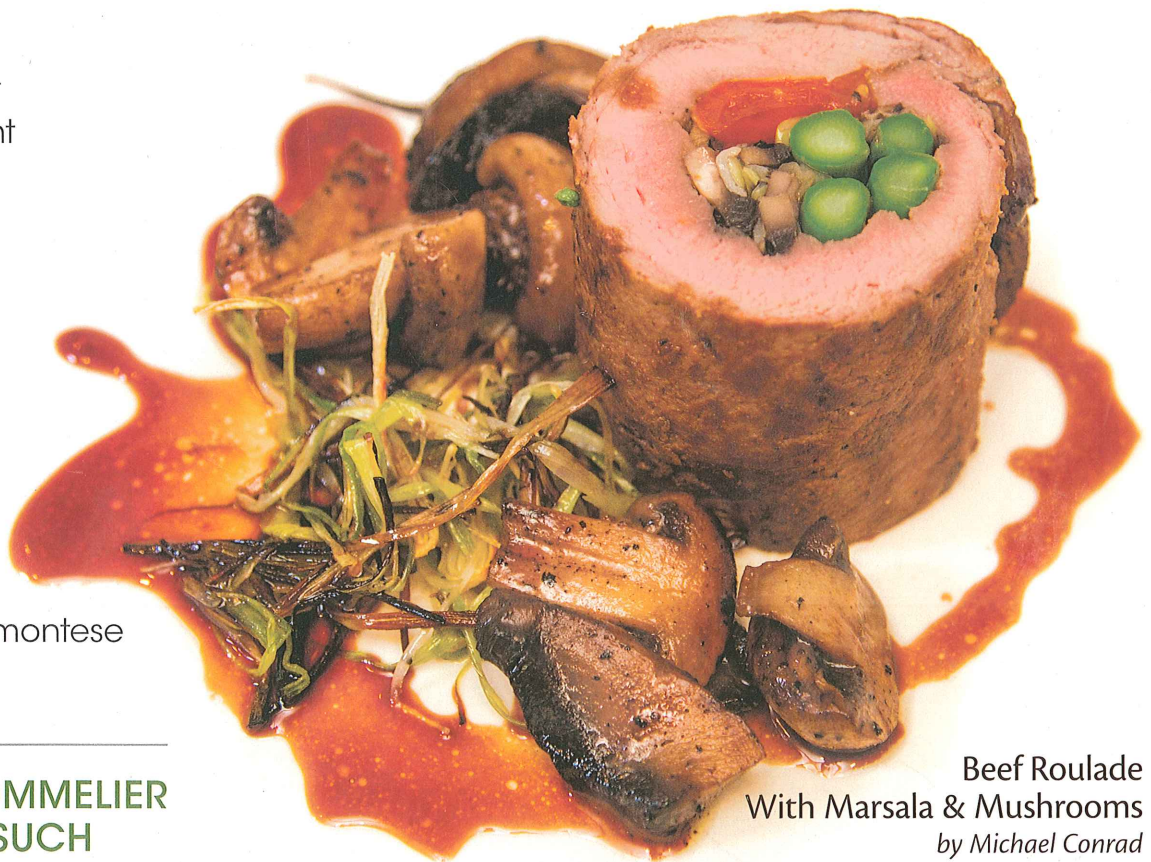
Steaks, Meatballs, Brisket & More

**TOMATOES**  
The Season's Most  
Versatile Ingredient

**TAILGATE  
FAVORITES**  
Gone Gourmet

**BEYOND  
BASIC BRISKET**

**BEEF RAISED  
WITHOUT  
ANTIBIOTICS**  
The Certified Piedmontese  
Commitment

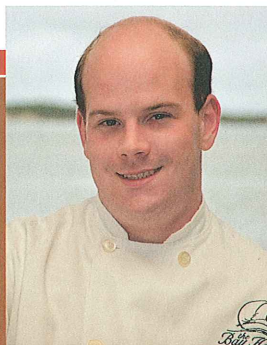


Beef Roulade  
With Marsala & Mushrooms  
*by Michael Conrad*

**ADVANCED SOMMELIER  
ALLYSON GORSUCH**  
End-Of-Summer  
Wine Pairings

## FEATURED CHEFS

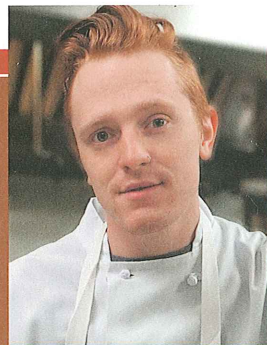
Experts share their favorite  
Certified Piedmontese recipes.



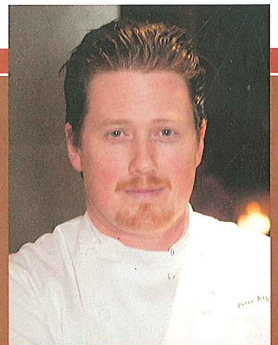
**Kevin Ryan**  
The Bayhouse



**Jonah King**  
MoMo Pizzeria & Ristorante



**Michael Conrad**  
La Bistecca Italian Grille



**Peter Armellino**  
Plumed Horse



## JONAH KING ON CERTIFIED PIEDMONTSE

**Q** *What's your favorite cut of Certified Piedmontese beef to prepare?*

**A** This time of year, it's the ribeye. Late summer for me is about wood-fired grilling and preparing meals on my patio. In my opinion, no other steak performs as well over a bed of hot coals like a thick-cut Piedmontese ribeye.

**Q** *How would you compare a standard cut, say, a filet or a ribeye, with the same cut of Certified Piedmontese beef?*

**A** When comparing Piedmontese beef to other industry-equivalent primal cuts, Piedmontese beef stands out. This is because of its consistency in size, and the high yield percentages of quality steaks with very little trim.





# Sirloin Au Poivre

## With Sautéed Radishes & Pancetta

Chef Jonah King | MoMo Pizzeria & Ristorante | Lincoln, Neb. | [www.momospizzeria.com](http://www.momospizzeria.com)

Both the Certified Piedmontese® flat iron and the sirloin work well in this dish. The subtle bite of coarsely ground peppercorns is balanced with fresh watermelon radishes and savory pancetta for a well-rounded dish that's easy to enjoy.

### Serves 4

8 ounces pancetta, sliced thick  
1 teaspoon olive oil

Cut the pancetta into lardons (diced about ¼-inch by ¼-inch). Sauté in olive oil over medium heat until the pancetta is golden brown and reduced by half. Remove the pancetta and reserve the fat from rendering to sauté the radishes. Set aside and begin the steak preparation.

### Steak

2 (8-ounce) Certified Piedmontese flat iron steaks or sirloin steaks  
1 teaspoon whole black peppercorns  
1 teaspoon whole coriander seed  
1 teaspoon green peppercorns  
1 teaspoon sea salt  
4 tablespoons clarified butter\*

*\*To clarify butter, melt in a heavy-bottomed pan over medium-low heat. Once completely melted, use a spoon to skim the foamy layer of milk solids off of the surface of the butterfat. Pour through cheesecloth to remove any remaining solids.*

Coarsely crush the black peppercorns and coriander with a mortar and pestle or small electric coffee grinder. Using a knife, rough chop the green peppercorn and add to the spice mixture. Spread evenly on a plate. Season the steaks on both sides with the sea salt. Firmly press one side of each steak into the peppercorn mixture. Preheat a pan over medium heat. Sear the steaks in clarified butter, with the peppercorn-crust side down first. The peppercorns should be golden brown before flipping the steaks. Cook to desired doneness. Set aside to rest while preparing Radish Sauté (recipe follows). Slice before serving.

### Radish Sauté

1 bunch watermelon radish with tops  
(about 1 to 1½ pounds), or substitute red radish  
½ teaspoon sea salt  
1 teaspoon coarse Dijon mustard  
1 tablespoon white balsamic vinegar  
1 tablespoon white wine  
½ cup toasted pistachios, for garnish  
1 teaspoon large flake sea salt, for garnish

Wash and trim the radishes; retain the tops and roughly chop them. Set aside. Cut smaller radishes into quarters, larger radishes in ¾-inch cubes. Over medium-high heat, in the reserved pancetta fat, sauté the radishes until golden brown and slightly translucent. Add the Dijon mustard and balsamic vinegar. Toss to combine. Add the radish tops to the pan with the sea salt and white wine. Cover with lid for 20 seconds. Remove lid and stir. Remove from heat. Before serving, garnish the sautéed radishes with toasted pistachios and season to taste with sea salt.

**Beverage Pairing:** Petite Syrah

