



CHEF TONY BERAN

The Strip Club
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Tony Beran works at the downtown St. Paul, trend-setting establishment, The Strip Club, where he is grill master and assists the chef with featured specials. When dining at The Strip Club customers can expect being treated like family while enjoying locally grown, fresh products and top-notch service. Beran is a St. Paul College of Culinary Arts graduate and the 2008 Minnesota Taste of Elegance winner.

FAT PIG CASSOULET
Created by Chef Tony Beran
Serves 4

CURED FAT BACK

2 cups sherry vinegar	½ cup kosher salt
1 cup water	1 lb pork fat back
1 cup packed brown sugar	

In bowl, combine all ingredients except pork fat back until blended. In small bowl, combine fat back and vinegar mixture. Cover; refrigerate 48 hours. Remove fat back from marinade; discard marinade.

BACON STOCK AND CANNELLINI BEANS

1 lb bacon, diced	15 roasted garlic cloves
1 gallon water	10 black peppercorns
1 lb caramelized onions	2 cups soaked cannellini beans
½ cup cider vinegar	

In stockpot, brown bacon. Add remaining ingredients except beans. Bring to a boil; reduce heat. Simmer 1 hour. Strain; cool. Remove fat from top of stock. Return stock to pot; add beans. Cook 1 hour or until beans are tender. Strain beans, reserving stock.

CANNELLINI BEAN BREAD PUDDING

1 Tbsp butter	½ cup Apfelkorn liqueur
1 onion	1 quart pork blood
2 cups cooked cannellini beans (recipe above)	1 cup heavy cream
1 Tbsp fresh thyme leaves	1 egg yolk
Salt and pepper to taste	2 egg whites, whipped until frothy

Heat oven to 350°F.

In skillet, melt butter over medium-high heat. Add onion; sauté until softened. Add beans and thyme. Season with salt and pepper. Add liqueur; heat until liquid is almost evaporated.

In bowl, whisk together blood, cream and egg yolk. Fold in egg whites. In separate bowl, combine bean mixture and blood mixture until bean mixture is just covered. Spoon mixture into 3" ramekins. Place ramekins in hotel pan. Fill pan with water ¾ way up sides of ramekins. Bake 45 minutes or until pudding is firm. Remove pudding from ramekins while still warm; cool.

continued on page 8

Chef Beran
continued from page 7

MIREPOIX CRUNCHES

2 large carrots, diced	9 oz tapioca flour
3 Tbsp vegetable oil, divided	7½ oz finely shredded havarti or any mild flavored cheese
4 ribs celery, diced	4½ Tbsp salt, divided
1 large onion, diced	

Heat oven to 350°F.

Toss carrots with 2 Tbsp oil. Spread on baking sheet; bake 30 minutes or until carrots are softened.

In sauté pan, heat remaining 1 Tbsp oil over medium heat. Add celery; sweat until tender. Remove from pan. In same pan; sauté onion until caramelized.

In blender, puree each vegetable separately with 1 cup water. Press each puree through chinois into separate containers. Save pulp left in chinois; place pulp on dehydrator tray. Dehydrate at 130°F for 2 hours.

Place 3 oz tapioca flour in each of 3 bowls; stir 2½ oz cheese and ½ Tbsp salt into each. In food processor, puree ingredients from one bowl while slowly adding carrot puree. Remove from processor. Repeat with remaining bowls and celery and onion purees.

On clean work surface, lay 3 pieces plastic wrap; place 1 type of dough on each. Top each with another piece plastic wrap. Roll each out to ⅛" thickness, being careful to keep dough in plastic wrap. In covered steamer, steam each dough, turning once, 30 minutes. Remove dough from steamer; cut with pizza wheel into thin strips. Place strips on dehydrator tray. Dehydrate at 140°F for 30 minutes.

In spice grinder, grind each type of dehydrated pulp and 1 Tbsp salt until smooth.

Fry dehydrated cheese strips at 375°F until puffy and crispy. In bowl, season hot vegetable crisps with appropriate vegetable salt. Drain on paper-towel lined plates.


TASTE of
ELEGANCE
2010

CASSOULET BACON GRAVY

Reserved Bacon Stock (recipe page 7)
Yukon Gold potatoes, peeled
Salt and pepper to taste

Measure remaining stock; use 2 cups stock for each potato. In saucepan, cook potatoes and stock until potatoes are easily pierced with fork. In blender, puree warm stock and potatoes. Season with salt and pepper. Strain through chinois.

FAT PIG FILETS

1 (3-lb) pork cushion
Cured Fat Back (recipe page 7)
1 lb pork caul fat
1 Tbsp vegetable oil
Salt and pepper to taste

Butcher pork cushion into 4x2x1" pieces, making sure grain of meat runs 4" length. (You should get at least 4 nice pieces.) Trim fat back into 4x2" pieces. In pan, sear fat back over low heat, flipping once, until both sides are well browned. Place hot fat back on cutting board. Top each piece with 1 piece cushion meat; trim overhanging pork or fat. Place between 2 weighted hotel pans 1 hour.

Heat oven to 450°F. Wrap each piece flattened pork with caul fat. Heat oven-safe pan over medium heat. Add oil to pan. Season filets with salt and pepper; place fat-side down in pan. Sear 1 minute. Transfer to oven. Roast 3 minutes. Remove from oven; return to burner. Brown filets on all sides over high heat. Let rest on cutting board.

Plating

Heat oven to 400°F. Warm 1 Cannellini Bean Bread Pudding in oven 3 minutes. Thinly slice 1 Fat Pig Filet with very sharp chef's knife; eat or discard ends. Heat 3 oz Cassoulet Bacon Gravy over high heat until bubbly. Place pudding in center of warmed plate; stick 3-5 Mirepoix Crunches in center of pudding. Shingle filet slices on pudding around crunches. Pour gravy around pudding; drizzle gravy with good-quality sherry vinegar. Lightly season filet slices with maldon sea salt.