

CULINARY DISCOVERY PAVILION

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MidwestLiving

REVERSE SEARED BEEF Picanha with Chimichurri

Chef Calvin Schnucker and Chef Terry Boston, The Good Butcher, Brazil

For the Chimichurri:

CHIMICHURRI INGREDIENTS

- 1 bunch parsley
- 1 bunch cilantro
- ½ small red onion, diced
- ¼ cup olive oil
- ¼ cup red wine vinegar
- 2 cloves garlic
- 1 teaspoon salt
- 1 teaspoon black pepper
- ¼ teaspoon dried oregano
- Red pepper flakes, to taste

INSTRUCTIONS

Wash and roughly chop the parsley and cilantro.

Add herbs, red onion, garlic, vinegar, salt, black pepper, oregano and red pepper flakes to a blender or food processor.

Pulse until finely chopped, but not puréed.

Transfer the mixture to a bowl and stir in the olive oil by hand.

Note: Blending the olive oil can emulsify the sauce into a mayonnaise-like texture, which is not traditional for chimichurri.

Taste and adjust seasoning if needed.

Cover and refrigerate until ready to serve.



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For the Beef Picanha:

INGREDIENTS

- 1½ to 2 teaspoons whole coriander seeds
- 2-3 pounds beef picanha
- 2 tablespoons salt
- 1 tablespoon ground black pepper
- 1 teaspoon cumin
- 1 teaspoon smoked paprika
- 1 teaspoon toasted ground coriander
- 3 tablespoons olive oil
- ½ teaspoon granulated garlic
- ½ teaspoon granulated onion
- ½ teaspoon cinnamon

INSTRUCTIONS

Toast whole coriander seeds in a dry pan, then grind to a fine powder once cooled. You will need 1 teaspoon of ground coriander.

Rub the beef with 1 tablespoon of olive oil.

In a small bowl, combine salt, black pepper, cumin, smoked paprika, toasted ground coriander, granulated garlic, granulated onion and cinnamon. Rub the spice mixture over the picanha until well coated.

Sous vide method:

Place the seasoned picanha in a vacuum-seal bag with the remaining 2 tablespoons of olive oil. Seal the bag and cook in a sous vide water bath at 129°F for 3 hours. Then proceed to finish and serve step.

Alternative method (smoked):

Skip the vacuum seal. Instead, smoke the seasoned picanha at 170°F to 200°F until the internal temperature reaches 130°F. Then proceed to finish and serve step.

Finish and serve:

Remove the picanha from the bag (if sous vide) or smoker. Sear the fat cap over high heat on a grill, in a cast-iron pan or with a blow torch until the outer layer is crisp and golden.

Slice thinly against the grain and serve with chimichurri.



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