

Seared Bison Filet with Chocolate Toga Rachi Spice

Ingredients:

Bison filet

Chocolate Ingredients:

½ Cup Dutch Cocoa Powder

½ Cup Water

1 Cup Sugar

1 ½ tsp. Vanilla

1 TSBP. Toga Rachi Spice

French Macarons:

Part 1:

300 g Almond Meal

110 g Egg Whites

300 g Powdered Sugar

2 TBSP. Smoked Vanilla Bean/Black

Peppercorn Paste

Part 2:

300 g Granulated Sugar

110 g Egg Whites



Mesquite Honey Butter Ingredients:

2 TBSP. Mesquite Powder

2 TBSP. Honey

4 oz. Butter

Pistachio Brittle Ingredients:

Pistachios

Honey (enough to coat the Pistachios)

Pistachio Brittle: Mix honey and whole nuts well; place on parchment paper and bake at 325° long enough to get a golden color and so you can smell the nuts. Cool and then chop into fine pieces.

Chocolate Sauce: Add all ingredients to a saucepan and stir on low heat until smooth.

French Macarons: Part 1: Blend ingredients with paddle attachment on mixer until combined.

Part 2: Place ingredients in bowl over double boiler, constantly stirring, heat to 120° and then put on mixer with whip attachment and whip to stiff meringue. In three stages, fold the meringue into Part 1 mix. Pipe about the size of a quarter on a parchment lined baking sheet, gently smack the pan on the surface to remove excess air bubbles then let sit for 30 minutes. Bake at 275° for 15-17 minutes. If you grab the top of a macaron and gently move it back and forth and there is any movement, bake for another minute or two. There should not be any movement when they are done.

Bison: Sear in a hot pan with very little oil until you get color on each side (approximately 30 seconds on each side on high heat); remove from heat, roll the sides in the Pistachio Brittle, place in a 425° oven for approximately 5-7 minutes for medium rare finish. Spoon chocolate sauce onto the plate, set the bison on it, scoop chilled mesquite honey butter on top and finish with a macaron on top of the butter.