



Category: Entree

Allergens: Dairy

Serves: 4

Prep Time: 25 mins

Cook Time: 50 mins

Buttered Kohlrabi Steak with Mushroom Goat Cheese Gratin and Grilled Mann's Broccolini®

Mushroom Gratin

<u>Imperial</u>			<u>Metric</u>		
3	ea	Portabella Mushrooms	3	ea	
3	sprigs	Rosemary	3	sprigs	
2	fl oz	Olive Oil	60	ml	
1.5	cups	Goat Cheese (chevre)	350	g	
1	tsp	Thyme, fresh picked	5	g	
2	tsp	Parsley chopped	10	g	

Method:

- Place the mushrooms on a sheet of aluminum foil along with rosemary and olive oil. Wrap tightly and cook in oven 350f (180c, Gas mark 4) for 40 mins
- In a medium bowl mix the goat cheese, thyme, parsley and diced mushrooms
- This is your topping for the Kohlrabi steaks and can be made up to 3 days in advance.

Kohlrabi

<u>Imperial</u>			<u>Metric</u>		
1	ea	Jumbo Kohlrabi	1	ea	
4	oz	Butter	115	g	
		Salt & Pepper			
1	bunch	Mann's Broccolini®	1	bunch	
2	fl oz	Olive Oil	60	ml	

Method:

- Peel and slice Kohlrabi into 4 steaks, (¼ - 3/8 inch thick)
- Place steaks in a pan of cold salted water, bring to a simmer and cook for 12 mins, refresh (can be prepared up to 3 days in advance)

- Season Kohlrabi with salt and pepper
- Place on hot grill with a knob of butter atop each steak, cook 4-5 mins
- Turn and repeat
- Top steaks with cheese and mushroom mixture
- Place under broiler until a golden brown (approx. 3 mins)
- Toss blanched Broccolini® with olive oil and salt, lightly grill

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