

Spomer Ranch Bison Carpaccio, Queso de Mano Shavings
Chef Florian Wehrli, Chimney Park Bistro, Windsor, CO

Servings: 4

Ingredients:

One pound Bison Top Round
Assorted Seasonal Herbs (Rosemary, Thyme, Flat-leaf Parsley)
One quarter pound Fresh Chives
Six ounces Sunflower Oil
One piece (three ounces) Queso de Mano Goat Cheese One tablespoon Dijon Mustard Salt, Pepper Four Field Grown Lettuce Bouquets Vinaigrette

Availability of ingredients:

Bison top round at Spomer Ranch in Miliken, CO; Fresh herbs, Chives and field grown baby lettuce from Oberle Botanical in Fort Collins, CO; Queso de Mano from Haystack Mountain in Boulder, CO

Instructions:

The day before:

Choose an evenly cut piece of bison top round and trim it to the shape of a small log, making sure the meat fibers run the long way. Trim it carefully.

Wash the herbs and rub them on the meat with half of the oil. Leave them on the meat to marinate overnight.

The next day remove the herbs. Heat up a skillet and sear the meat on each side. This process is really fast, about 1 to 1 ½ minute on each side. Once colored all around, place the top round on a piece of plastic wrap, roll it in the plastic as tight as possible to form a symmetrical cylinder. Place it in the freezer overnight.

Blanch the chives in boiling water for 2 minutes, shock in ice water.

Strain and dry the cooked chives and blend them with the rest of the corn oil. Let sit for 20 minutes and strain through a coffee filter.

Right before serving:

Using a pastry brush, apply a very thin layer of mustard on 4 individual flat plates. Remove the top round from the freezer and using a cold cut slicer, shave almost paper thin slices of bison. Arrange the still frozen medallions artfully on the plates. Grate some of the Queso de Mano Cheese directly on the meat, sprinkle with salt and fresh ground pepper and the chive oil. Season the lettuce and decorate.

Wine Pairing:

Enjoy this Carpaccio with a glass of Plum Creek Chardonnay, 2003; the round and buttery flavors of this wine with a touch of bright fruit will marry the sweetness of the raw bison, while the level of acidity will perfectly cut through the creaminess of the cheese.

