
Beef Pot Roast and Kona Coffee Gravy in Puff Pastry

Total time: 4 hrs 40 min Yield: 7 servings

Ingredients

3 lb boneless chuck roast
10 clove garlic (peeled whole)
2 Tbsp salt
2 tsp ground white pepper
1/2 cup flour
2 Tbsp olive oil
4 cup beef stock
4 slices bacon (sliced in 1 inch pieces)
1 small round onion (large diced)
2 stalks of celery (large diced)
2 bay leaves
2 cup beef broth
1/2 cup 100% Kona Coffee (brewed, plus a little extra to adjust)
1/2 cup red wine
1 Tbsp heavy cream
1 Tbsp agave
2 Tbsp light roux
1 pkg frozen puff pastry sheets
1 egg (mixed, whisked)
1 Tbsp water

Prep Time: 40 min Cooking Time: 4 hrs Total Time: 4 hrs 40 min

Instructions

To prepare the pot roast, cut small pockets in roast about 1 inch deep and stick a clove of garlic in each hole. Do this around the entire roast. Rub the entire chuck roast with 1 tablespoonful of salt and 1 teaspoonful of pepper. Lightly coat the roast with flour. In a large Dutch oven or large pot, heat olive oil. Brown the roast on all sides of meat to get a nice even color. Add beef stock and bring to a simmer. Cover and cook for 2-3 hours or until meat is tender enough to shred. If liquid gets too low, add more broth or water to keep meat moist while cooking. After meat is almost falling apart and cooked, remove from pot and shred roast. Discard broth in pot.

To prepare the gravy, brown bacon, then add round onions, celery and bay leaves. Cook for 2 minutes until vegetables start to sweat. Add beef broth, coffee, and red wine to pot. Cook over medium heat for about 20 minutes to reduce by half. Add heavy cream and agave. Adjust taste by adding more coffee if preferred. Add salt and pepper to taste. Add 2 tablespoons of roux and mix well until gravy starts to

thicken. Add more for a heavier texture.

To prepare puff pastry bowls, take out puff pastry sheets from freezer and thaw out according to instructions. When puff pastry is pliable, but still slightly frozen, lay flat and use a rolling pin to flatten creases out. Use desired cookie cutter, cut 2 rounds. One will be the bottom, and the other will be the rim. On just one, cut the inside circumference with a smaller cookie cutter to form a ring. Brush egg wash around the top of bottom layer. Lay ring (or the rim) over the other round pastry bottom. Brush egg wash over the edges of the rim. Bake according to puff pastry directions. After pastry bowls are baked and cooled, fill with shredded beef and top with coffee gravy.

Source:

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