

Dry Aging with Umai

...a listing of recipes on the subject "dry aging with (and other uses for) Umai bags"

Rosemary & Toasted Almond Tenderloin (contributed by "Shuswap")

Following Umai's instructions, I dry aged a tenderloin tip in the fridge for five days. There is no going back to the old ways. I cooked it as a roast and it was as tender and moist as you can get – fantastic!

They have six different recipes on their site. Here's one called "Rosemary & Toasted Almond Tenderloin"

- 1/2 cup of toasted almonds
- 2 tablespoons of dried rosemary
- 1 1/2 teaspoons sea salt
- Fresh ground black pepper, to taste

Coat meat, apply UMAi Dry and age 4-5 days. Prepare as steaks or roast.

Instructions:

1. Prepare 24 ounces of beef tenderloin.
2. Toast, grind, and blend seasonings.
3. Spread evenly on a cutting board.
4. Roll the tenderloin in the mixture until well coated.
5. Insert the coated tenderloin into your UMAi DrybagSteak Tenderloin bag.
6. Carefully follow the UMAi Dry application instructions.
7. Place the sealed tenderloin on an open rack in the refrigerator for just 4-5 days.
8. Ensure excellent air circulation to all surfaces of the meat: top, bottom, sides.
9. After aging, peel away UMAi Dry. You will find the crusting mixture has bonded with the surface of the meat beautifully.
10. Slice your crusted tenderloin into four filet mignon steaks or roast whole for a Chateaubriand style preparation.
11. If roasting, brown the outside in a olive oil or butter until a golden.
12. Broil, pan fry, grill or roast to an internal temperature of 130°F (54°C) for medium rare, 140°F (60°C) for medium.



Attachment: