

# SUGGESTIONS FOR PREPARATION AND COOKING DRY AGED BEEF GORENC DELIKATESSEN



Taking time since 1983.

Gorenc Delikatessen is a family farm with a cattle breeding tradition since 1983. We are dedicated to the exploration of the ultimate flavours and experiences through quality ingredients produced to our high standards, expertise and innovation.

Our beef is dry-aged in a special chamber in compliance with the highest standards. During the dry-aging process, the meat loses its moisture, while the flavour becomes more intense and the texture softer. After aging it, we allow the meat to preserve the authentic flavours of dry-aged beef by wrapping it in paper.

To preserve and get the most out of these incredible flavours and aromas, it is also important to know how to prepare and cook dry-aged beef properly.

Below you will find some of our suggestions on how to do it yourself.

## COOKING A STEAK



150–200 °C



30% heat power

Before cooking, leave the steak at room temperature for 3-4 hours, wrapped in paper, warming it completely. The most important thing when cooking a steak is to set a temperature that is not too high.

When using a grill with a lid thermometer, set the temperature between 150°C and 200°C. When using an open grill, place the meat on the part with the lowest temperature.

Turn the meat several times to evenly temper it. You can use a lid to hold the temperature better. If you're using a pan, the heating power should be at **30% of the total heating power**. Turn the meat several times during cooking. You should cook your steak by looking at the meat rather than the clock.

**Rare:** steak starts to release small air bubbles and juices from the sides.

**Medium:** steak starts to release small air bubbles from the sides and along the top surface where the meat was cut.

After cooking, place the meat on a cutting board. The meat cooked in the suggested way does not need to rest but is ready to be cut and served immediately. If the meat does not release juices when you cut it, it means you have cooked it properly. If desired, season the meat after cooking.

Bon appétit!

**Secrets** — Meat that is fully warmed up beforehand will be cooked more evenly. High temperature robs dry-aged beef of its juiciness and authentic flavors.

The meat should have an even color inside, without a gray edge caused by high temperature. The surface should be red in color, without burnt spots which give the meat a bitter aftertaste.

The meat does not need to rest after cooking, because the suggested cooking method prevents the juices from leaking out of the muscle fibers. Do not wrap the meat in any foil after cooking.

## COOKING A BURGER



150 °C



25% heat power

Before cooking, leave the raw burger at room temperature for 3-4 hours, wrapped in paper, so that it warms up completely. The most important thing when cooking a burger is to set a temperature that is not too high. Burgers should be cooked at a lower temperature than steaks, and even lower when using a grill.

If you are using a grill with a lid thermometer, set the temperature to 150°C. If you are using an open grill, place the meat on the part with the lowest temperature. Turn the meat several times to evenly temper it. You can also use a lid to hold the temperature better. If you are using a pan, the heating power should be at **25% of the total heating power**. Turn the meat even more often than the steak during cooking, so that the heat flows through the whole burger. Add salt or pepper to taste during cooking.

Keep cooking and turning the burger until the top and bottom grilled parts on the sides have almost merged. Do not grill the bun, just cut through the lower half and place the meat on it.

Add your desired toppings and serve.

Bon appétit!

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**Secrets** — A burger that is fully warmed up beforehand will be cooked more evenly. High temperature will make the burger dry out, crumble and lose its compactness.

The meat should have an even color inside, without a gray edge caused by too high temperature. The surface should be soft after cooking, without burnt spots, and non-crispy.

The hamburger buns do not need to be grilled for the soft textures to be brought together.

## DRY AGED BEEF SLICES AND TARTARE

Leave the tartare/slices jar at room temperature for at least half an hour before consumption to bring out the flavours. We recommend to eat the tartare without butter, only with a soft baguette that will make the textures pop.

For added flavour, we recommend serving the tartare with caper berries with stems for a sour surprise.

The slices can be served on a plate or used to prepare an easy beef carpaccio – simply add salt, pepper, parmesan, rocket salad and dates for a sweet twist. You can also use the slices as an indispensable upgrade of your pizza (after it has come out of the oven!)

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**Hint** — During the dry-aging process, a crust will form which contains even richer flavours and aromas. You can bring the flavours out of the crust in many different ways. A delicious beef stock, maybe? We leave it to your imagination.

**Gorenc Delikatessen** — Zbure 38, Šmarješke Toplice, Slovenia



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