

THE FIRESIDE SKILLET CROWN

braised short rib, smoked gouda puff pastry bombs
& warm horseradish demi dip

Kreative Cottage Cuisine

THE FIRESIDE SKILLET CROWN

Shopping List

serves 4-6

- [ ] 4 LARGE SHALLOTS
- [ ] 1 BUNCH THYME & ROSEMARY
- [ ] 1.5 lbs Braised Beef Short Ribs
- [ ] 1 BLOCK AGED SMOKED GOUDA
- [ ] 1 BRICK SALTED BUTTER
- [ ] 1 EGG
- [ ] 2 SHEETS ALL-BUTTER PUFF PASTRY
- [ ] 1 CONTAINER BEEF DEMI-GLACE
- [ ] 1 JAR PREPARED HORSERADISH
- [ ] 1 JAR DIJON MUSTARD
- [ ] 1 JAR MAYONNAISE
- [ ] SEA SALT & BLACK PEPPER
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]



THE FIRESIDE SKILLET CROWN

Chef's Guide

Braised Short Rib, Smoked Gouda Puff Pastry Bombs & Warm Horseradish Demi Dip

Feeds: 4–6 Deck Guests | Prep Time: 15 mins | Cook Time: 20–25 mins

Vibe: Cozy November Fireside Gathering | Method: Cast-Iron Oven Bake, Covered BBQ, or Firepit Embers

The Mise en Place (Gather Your Goods)

- **Pastry & Rig:** 2 sheets cold all-butter puff pastry (cut into 16 squares) • 10" cast-iron skillet • 1 oven-safe ceramic ramekin • 1 egg wash
- **The Bomb Filling:** 1.5 lbs shredded short rib • 8 oz smoked Gouda (cubed) • 4 caramelized shallots
- **The Demi Dipper:** 1/2 cup rich beef demi-glace • 2 tbsp prepared horseradish • 1 tbsp whole grain Dijon • 3 tbsp mayo
- **Finish & Garnish:** 2 tbsp melted herb butter • Flaky sea salt • Fresh rosemary & thyme sprigs



THE FIRESIDE SKILLET CROWN

Chef's Guide

Step 1: PREP & SHALLOT CARAMELIZATION

Caramelize Shallots:

- Melt 2 tbsp butter over medium-low heat. Cook sliced shallots with fresh thyme and a pinch of salt for 12–15 mins until deep golden-brown.

Whisk Horseradish Demi Dipper:

- Whisk rich demi-glace, prepared horseradish, Dijon, and mayo until velvety. Pour directly into the center oven-safe ramekin once bombs are golden.

Toss Short Rib:

- Moisten warm shredded short rib with 2 tbsp warm demi-glace or reserved braise liquid so the beef stays juicy inside the pastry.

Step 2: CUT, STUFF & STAGE THE BOMBS

Cut Pastry Squares:

- Unroll cold puff pastry sheets on a lightly floured surface. Cut each sheet into 8 equal squares (16 total).

Stuff the Centers:

- Place a spoonful of short rib, caramelized shallots, and a cube of smoked Gouda into the center of each square.

Seal into Bombs:

- Bring the four corners of each pastry square up to the center, pinch the seams firmly closed, and roll gently between your palms to seal tight.

Stage the Crown:

- Place the ramekin in the center of the buttered skillet. Arrange the pastry bombs seam-side down in a snug ring around the ramekin.

Egg Wash & Finish:

- Brush generously with egg wash to promote deep browning and blistered pastry layers. Scatter with flaky sea salt and cracked pepper.



THE FIRESIDE SKILLET CROWN

Chef's Guide

Step 3: THE TRIPLE BAKE EXECUTION

Option 1 (Cottage Oven Bake):

- Bake at 400°F (200°C) for 22–25 minutes until pastry is puffed, deeply bronzed, and crisp.

Option 2 (Firepit / Grill Bake):

- Set skillet over indirect medium heat (400°F) with the lid down for 22–25 minutes until flaky and golden.

Option 3 (Firepit Ember Bake):

- Place skillet on a grill grate over medium-high embers. Tent loosely with foil for 15 minutes, then uncover for the final 8–10 minutes to shatteringly crisp the top pastry dome.

Step 4: GOLDEN HOUR REVEAL & DECK SERVICE

Warm Horseradish Demi Dip

- Pour the dip into the center ramikin

Garnish & Color:

- Tuck fresh rosemary sprigs into the gaps around the skillet perimeter.

Deck Presentation:

- Place hot skillet on a wooden trivet at the center of the deck table.