



# REDEFINE MEAT CHRISTMAS RECIPE BOOK







## At Redefine Meat, we love meat. Really, really love meat.

We believe that the world deserves new-meat\*, delicious plant-based meat that is good for the environment and kind to animals. Having studied the unique properties of animal meat and perfected cutting-edge technologies, we developed a wide range of high-quality products that provide the full sensory experience of meat, including flavour profiles, texture and aroma.

Founded in 2018, Redefine Meat's mission is to become the world's biggest meat company. In 2021 we launched our products in Israel and Europe and became the first company to commercially launch whole-muscle cuts of new-meat, a feat that had been considered technologically impossible until then.

Our Redefine Meat™ portfolio includes more than a dozen SKUs in three main categories: premium cuts, minced and pulled products. They are proudly served by leading chefs in fine dining, steakhouses, hotels, casual dining, and in hundreds of other foodservice locations across the UK, France, Germany, and the Netherlands. In Israel, in addition to foodservice, they are available at hundreds of retail locations.

Redefine Meat has over 250 employees in Israel and Europe.

For more information, please visit [www.redefinemeat.com](http://www.redefinemeat.com)

\*Does not contain animal-based ingredients



# THE DISHES



|                                                         |    |
|---------------------------------------------------------|----|
| Pistachio Crusted Flank                                 | 04 |
| Redefine Beef Mince Wellington                          | 06 |
| Braised Pulled Beef with onion puree and crisps         | 08 |
| Redefine Christmas Dinner Beef Flank                    | 10 |
| Ravioli with lamb kofta                                 | 12 |
| Bratwurst in sauce with brussels sprouts and puree      | 14 |
| Christmas spiced goulash with red cabbage and dumplings | 16 |
| Christmas Sandwich                                      | 18 |



# PISTACHIO-CRUSTED FLANK



**Serves:** 2 servings | **Time:** 45 minutes | **Difficulty:** Easy





## INGREDIENTS

100gr Redefine Beef Flank  
100gr Rosemary & Pistachio Crumble

### **Rosemary & Pistachio Crumble:**

70gr Pistachios (finely chopped)  
15gr Rosemary petals  
15gr Nutritional Yeast

### **Celeriac Puree:**

400gr Celeriac (Celery root)  
1L Soy Milk  
Salt

### **Roasted parsnips:**

8 Medium Parsnips  
Honey  
Rosemary

## PREPARATION

### **Redefine Beef Flank**

1. Sear the Beef Flank, until it reaches a core temperature of 62 degrees Celsius
2. Add a little bit of water to the pan and let it evaporate. This will help soften the crust of the Flank when frying.
3. Add a little bit of the celeriac puree on one side of the flank dip into the rosemary & pistachio crumble.

### **Rosemary & Pistachio Crumble**

1. Chop the rosemary petals really fine.
2. Mix with the yeast and finely chopped pistachios.

### **Celeriac Puree**

1. Wash the celeriac and chop it in rough chunks, with the skin on.
2. Add to a cooking pan and add the soy milk and salt, if not completely covered, add water.
3. Cook the celeriac until fully cooked.
4. Blend the celeriac in a food processor, add the cooking liquid little by little to obtain a smooth consistency.
5. Work through a fine strainer and set aside.

### **Roasted parsnips**

1. Peel the parsnips and save the skins for later.
2. Cut the parsnips in half to separate the bulb from the thinner root.
3. Cut the bigger bulb into 8 segments.
4. Put the parsnips on a baking tray and cover with a little bit of neutral oil, honey and rosemary.
5. Bake at 180 degrees Celsius until it's crispy on the outside, tender on the inside.



**TIP** | Deep fry the skins on 180 degrees Celsius and let drain on paper towels, use them to finish the dish



# REDEFINE MINCED BEEF WELLINGTON



Christmas-style Redefine Beef mince Wellington with herb roasted carrots and peppercorn sauce

**Serves:** 4 servings | **Time:** 1½ - 2 Hours | **Difficulty:** Moderate





## INGREDIENTS

### Meat filling

340g Redefine Beef Mince  
15g Olive oil  
200g Onion, finely chopped  
100g Carrot, finely chopped  
100g Celery stalk, finely chopped  
2 Cloves of garlic, crushed  
5g Tomato paste  
70g Red wine

### Duxelle

70g Plant-based butter, divided / Olive oil  
220g Cremini mushrooms  
200g Minced shallot  
10g Fresh thyme, finely chopped  
50g Sherry Vinegar

### Pastry

1 Sheet / roll of Puff  
Pastry \*vegan alternative  
1 Egg / vegan alternative, beaten  
Salt & pepper

### Herb Roasted Carrots

500g Baby carrots  
5g Tarragon  
5g Thyme  
30g Olive oil  
Salt & pepper

### Peppercorn Sauce

45g Olive oil  
30g Minced shallots  
10g Green peppercorns  
30g Flour  
250g Vegetable stock  
125g Soy cream  
1 Sprig thyme of leaves  
Salt

## PREPARATION

### Mushroom Duxelle

1. Finely chop the mushrooms.
2. Add 1/4 of the butter to a frying pan over medium heat. Add mushrooms, shallot, and half of the thyme, and cook until the mushrooms have released their liquid, and the moisture has evaporated—about 5 minutes.
3. Add another 1/4 tablespoon of butter, cook until melted, and then stir in the sherry vinegar, scraping the bottom of the pan to release any browned bits. Cook until the pan is dry, and then remove from heat, and set aside to cool.
4. Season to taste with salt and pepper.

### Meat filling

1. Add 1 tablespoon of olive oil to the same pan over medium heat.
2. Add the vegetables (onion, carrots, celery and garlic) to the pan and cook until tender.
3. Add tomato paste, stirring to incorporate, and cook until caramelized, about 2 to 3 minutes.
4. Deglaze the pan with red wine, scraping crispy bits from the bottom of the pan.
5. Add the remaining thyme, stirring to incorporate, and then remove from heat and set aside to cool.
6. Season to taste with salt and pepper.
7. In a large bowl, mix cool onion mixture and Redefine Meat. Form the mix into a log / desired wellington size, roll in clingfilm and place in the fridge to set/chill for 30-45 minutes.
8. Remove the chilled Redefine beef mix from the fridge, take off the cling film. Add some oil (10g) to a pan over medium heat, allowing the oil to heat. Sear the chilled Redefine Beef mince log, you are looking to get a nice crust on the outside. Remove and allow to cool.
9. Preheat oven to 200°C.
10. Roll the puff pastry to the desired length of your wellington.
11. Place mushroom duxelle on the pasty section, and then place the Redefine Mince Beef log on top of the mushroom.

12. Brush the egg wash on the exposed edges of the pastry rectangle and roll the wellington.
13. Place the assembled wellington back in the refrigerator for 15 minutes.
14. Remove from the fridge brush the egg wash.
15. Make slight slit cuts on top of the Wellington. You can add some dried thyme for enhanced flavors.
16. Place the Redefine Beef Wellington into the oven and bake for 30-45 minutes, or until the core temperature reaches 72 degrees Celsius.
17. Remove the cooked Wellington from the oven and allow it to rest before slicing.

### Herb Roasted Carrots

1. Pre-heat oven to 180°C.
2. Wash the baby carrots and dry them completely. Trim the tops off.
3. In a large bowl, combine the carrots, oil, tarragon, and sea salt and mix until the carrots are completely covered.
4. Pour onto a roasting pan / oven dish, and spread in a single layer.
5. Roast for 15-20 minutes, or until the carrots are tender, but still slightly firm.
6. Serve topped with pan juices.

### Peppercorn Sauce

1. Heat the oil in a pan over medium heat. Add the shallots and green peppercorns, stirring occasionally, until the shallots have softened, about 3 minutes.
2. Add the flour and cook, stirring, until it has been absorbed, about 1 minute. Add the stock and increase the heat to medium-high. Simmer, stirring constantly, until the sauce has reduced by half, 3 to 5 minutes.
3. Add the soy cream and reduce the heat to medium-low. Simmer until the sauce has thickened, about 5 minutes. Season with salt and fresh thyme leaves.



# BRAISED PULLED BEEF ON A BED OF ONION PUREE



**Serves:** 5 servings | **Time:** 30 minutes +24 hours | **Difficulty:** Easy





## INGREDIENTS

### Braised pulled beef

500 gr Pulled Beef  
2 pcs Onions  
Salt & Pepper  
200ml Vegetable Juice (such as V8)  
1 sprig Rosemary  
1 Bay leaf  
1.2gr Agar-Agar

### Onion Puree

1 KG Onions  
25 gr Flour  
500 ml Soy milk  
2 sprigs Rosemary

### Vegetable juice reduction

400ml Vegetable Juice  
(such as V8)  
1 sprig of Rosemary  
1 sprig of Thyme

### Potato crisps

2 Big Potato's

## PREPARATION

### Braised pulled beef

1. Cut the onions in half rings and caramelize them.
2. Rough chop the pulled beef and add it to the onions.
3. Season with salt and pepper
4. In a separate pan, add the rosemary and bay leaf to the vegetable juice and boil down the juice until reduced to 100 ml.
5. Add the agar-agar and boil for one minute and add it to the meat.
6. Let it cool a little bit and roll in plastic and cool for at least 12 hours.
7. Cut a slice and quickly fry it in a pan.

### Onion Puree

1. Chop the onions and caramelize in a pan with rosemary and thyme.
2. When caramelized take out the rosemary and thyme and add the flour.
3. Add soy milk and cook until it thickens.
4. After the onions are completely cooked, separate them from the thickened soy milk. Blend the onions and work through a fine sieve.
5. Add the thickened soy milk to the onion puree until it gets a smooth texture.

### Vegetable juice reduction

Reduce the Vol5 to 200 ml, take out the rosemary and thyme.

### Potato crisps

1. Wash the potatoes, slice them really thin on a mandolin.
2. Wash the sliced potato again until the water is clear.
3. Dry the potatoes completely.
4. Deep fry on 160 degrees Celsius.
5. Let cool and dry on a paper towel.



# REDEFINE CHRISTMAS DINNER

## BEEF FLANK



Pan roasted Redefine beef flank, with roasted potatoes, glazed baby carrots and sprouting broccoli.

**Serves:** 3 servings | **Time:** 90 minutes | **Difficulty:** Moderate





## INGREDIENTS

### Redefine Beef Flank

300g Redefine Beef Flank, cut into 3 pieces (against the grain)

2 Cloves of garlic

1 Sprig of rosemary

60g Olive oil / butter

### Roast Potatoes

1.25Kg potatoes for roasting (such as King Edwards), peeled and cut into large chunks

100g olive oil

4 Bay leaves

3 Cloves of garlic

6 Black peppercorns

4 Sprigs of sage

Salt

### Glazed baby carrots

500g Baby / chantenay carrots

20g Olive oil

15g Maple syrup

15g Balsamic vinegar

2 Sprigs of Thyme

Salt & Pepper

### Roasted Broccoli

250 gr Broccoli or Broccolini

15 gr Olive oil

Salt & Pepper

### Plant Based Gravy

250g Kombu dashi

400g Vegetable stock

25g Shiro Miso

20g Dried Shitake mushrooms

5g Soy sauce

5g Gravy brownin / other browning sauce

## PREPARATION

### Redefine Beef Flank

1. Pre-heat a frying pan on a medium heat, add the oil.
2. Season the flank generously with salt & pepper then add to the pre-heated pan, add the garlic and rosemary.
3. Pan sear the flank over a medium to high heat, about 3-5 minutes per side.
4. Remove from the pan and slice along the grain, season with salt and pepper.

### Roast Potatoes

1. Preheat the oven to 200°C/fan180°C/gas 6.
2. Gently heat the oil in a pan with the bay leaves, garlic, peppercorns, and sage until the oil begins to shimmer. Turn off the heat, then leave the pan for the flavors to infuse.
3. Meanwhile, put the potatoes in a pan of cold salted water, bring to the boil, then reduce the heat and simmer for 5 minutes. Drain well, then return to the pan and shake vigorously, with a lid on, to fluff up the edges of the potatoes.
4. Strain the infused oil into a roasting tin, reserving the herbs and spices, then put the roasting tin in the oven for a few minutes. When hot, remove the tin from the oven, then quickly and carefully tip in the potatoes and toss well in the oil.
5. Roast for 50-60 minutes, turning occasionally, until golden and crisp. Add the reserved bay leaves, garlic and sage sprigs 10 minutes before the end of the cooking time. Remove the roast potatoes from the oven, season well and serve.

### Glazed baby carrots

1. Heat oven to 200C/180C fan/gas 6.
2. In a large bowl, combine vinegar, oil, and syrup. Add carrots, thyme and season with salt and pepper and toss to coat. Place carrots on a large roasting tray, ensuring not to overcrowd.
3. Roast until carrots are fork-tender and slightly charred, 30 minutes.

### Roasted Broccoli

1. Heat oven to 200C/180C fan/gas 6. Trim any woody ends from the broccoli – if any has wider stalks than the rest, split them along their length.
2. Put the broccoli in a roasting tin large enough that it will fit in a single layer and add the olive oil, and season with salt & pepper.
3. Toss with your hands, then roast for 15 mins, turning the broccoli over halfway through. It should be tender and slightly charred.

### Plant Based Gravy

1. Add all the ingredients into a saucepan and bring to the boil, reduce the heat and simmer.
2. Reduce the sauce base by half and then blend.
3. Strain sauce using a fine sieve and check the seasoning.



# RAVIOLI FILLED WITH LAMB KOFTA



**Serves:** 4 servings | **Time:** 45 minutes | **Difficulty:** Moderate





## INGREDIENTS

300gr Redefine Lamb Kabab  
50g Carrots  
3 Eggs  
300gr Durum Flour  
Salt & Pepper

### Butter sauce

150gr Plant-based butter.

### Sage

25 Sage leaves

## PREPARATION

1. Fry 150 gr of the Redefine Lamb Kabab and let it cool completely.
2. Put the flour on a workbench and make a well in the middle.
3. Put the eggs in the well and lightly beat them, adding in a bit of flower every time you mix.
4. Form this eventually into a rough dough and start kneading until it becomes a smooth, supple dough
5. Let it rest in the fridge for 1 hour.
6. Add the cooked and cooled lamb kebab to the raw lamb kabab.
7. Make a small brunoise from the large carrot and add this to the meat mixture.
8. Flavor to taste with salt and pepper.
9. Roll out the dough and fill the pasta with the lamb kabab mixture.

### Butter sauce

Pasta Cooking liquid

1. Melt the butter in a pan, let it turn light brown and add a big ladle of cooking liquid.
2. Let it reduce until it thickens.
3. Add in the cooked pasta and coat the pasta with the brown butter sauce.

### Sage

Deep fry the sage leaves in a little bit of neutral oil, drain well on a paper towel.

Put the pasta in the middle of a deep plate and finish the dish with some fried sage leaves.



# REDEFINE BRATWURST IN WINE SAUCE WITH BRUSSELS SPROUTS & PUREE

Serves: 4 servings | Time: 60 minutes | Difficulty: Moderate





## INGREDIENTS

4 x Redefine Bratwurst  
(prep according to packaging)

### Mash

0.75Kg potatoes, boiled  
0.25Kg celery  
300ml milk  
250g butter  
Pinch of nutmeg  
Pinch of salt  
50g truffle oil

### Brussels sprouts

1Kg Brussel sprouts  
20g butter  
Pinch of salt  
Pepper

### Cinnamon red wine sauce

27g oil  
1 white onion  
150g mushrooms  
1 clove garlic  
1 apple  
1 tbsp tomato paste  
100ml red wine  
1 tbsp soy sauce  
400ml vegetable stock  
Pinch of Cinnamon  
Pinch of Salt

## PREPARATION

### Mash

1. peel potatoes and celery, peel, halve, cut into small pieces.
2. boil in salted water, as soon as they are soft, strain onto a sieve, crush with a press.
3. add remaining ingredients and stir until smooth.

### Brussels sprouts

1. Clean and halve the Brussels sprouts.
2. Melt the butter and steam the sprouts for about 10 minutes until they are soft.
3. Season with salt and pepper.

### Cinnamon red wine sauce

1. Peel the onion, cut it into small pieces.
2. Clean the mushrooms, cut them into small pieces and fry them together with the chopped onion in a casserole with oil.
3. Add the apple, cut it into small pieces and fry it.
4. Add tomato paste, caramelize.
5. Deglaze with red wine, bring to a boil, then add vegetable stock and soy sauce, cook for 2 minutes, mix and strain if necessary.
6. Season with cinnamon and salt.



# CHRISTMAS SPICED GOULASH WITH RED CABBAGE & DUMPLINGS



**Serves:** 4 servings | **Time:** 60 minutes | **Difficulty:** Moderate





## INGREDIENTS

### Dumpling

500g floury potato  
150g starch  
1 egg yolk  
Pinch of salt  
Pinch of nutmeg

### Goulash

300g Flank  
40g oil  
4 white onions  
28g tomato paste  
1 carrot  
1/4 celery without peel  
1l red wine  
300ml vegetable broth  
1tsp paprika powder  
1 Cinnamon stick  
3 units Star anise  
2 Bay leaves  
2 cardamom pods

### Red Cabbage

600g red cabbage, precooked  
2 apples  
1 cinnamon stick, whole

## PREPARATION

### Dumpling

1. Wash potatoes, peel, cut in half and cook until tender
2. Let them steam and press them through a press
3. Season with salt and nutmeg, fold in the egg yolk and starch
4. Turn the mixture with your hands into even balls
5. Boil salted water, add dumplings and cook on low heat for about 15-20 min.

### Goulash

1. Peel onions and cut into large cubes
2. Dice carrot and celery and fry all together in oil until colored
3. Add tomato paste, let it caramelize, add spices
4. Deglaze with red wine, reduce by half, add broth and reduce to taste. If necessary, thicken with starch.
5. Cut the flank steak crosswise into 5 pieces, cut the slices into quarters again, sear and add to the basic sauce.
6. Boil briefly and season if necessary

### Red Cabbage

1. Put the cabbage and the cinnamon into a pot
2. Peel the apple, dice in cubes
3. Add it to the cabbage and the cinnamon
4. Cook it for 20min
5. Season it with salt, sugar and vinegar.



# REDEFINE CHRISTMAS BRATWURST & PULLED PORK SANDWICH



Sourdough Christmas sandwich with Redefine Bratwurst and braised Redefine Pulled Pork, caramelized onion & cranberry chutney.

**Serves:** 4 servings | **Time:** 40-60 minutes | **Difficulty:** Moderate





## INGREDIENTS

8 Slices sourdough, 2 pieces per serving  
15g Olive oil / vegan butter  
80g Caramelized onion and cranberry chutney  
\*sub recipe below  
(you can use store-bought.)  
20g Baby spinach, washed.  
4 Redefine Bratwurst, cooked and sliced in half lengthways.  
240g Braised Redefine Pulled Pork (60g per serving)  
10g Crispy onions  
Salt & pepper

### Redefine Bratwurst

4 Redefine Bratwurst  
20g Olive oil

### Braised Redefine Pulled Pork

200g Redefine Pulled Pork  
20g Olive oil  
200ml Apple Cider  
1 Pear, peeled and cored and cut into a small cubes  
1 Sprig of sage  
2 Cloves garlic, crushed  
5g Dijon mustard  
100g White /Spanish onions, sliced

### Caramelized Onion and cranberry chutney

200g Red onion, roughly chopped  
20g Olive oil  
220g Cranberries  
60g Balsamic vinegar  
120g Sugar  
Salt  
4-5 Sprigs of fresh thyme, only the leaves

## PREPARATION

### Dish Assembly

1. Pre-heat a nonstick frying pan on a medium heat.
2. Lay the sourdough bread down on a board / work surface, drizzle with olive oil.
3. On one side add the baby spinach.
4. Then add the sliced bratwurst, top with the braised pulled pork, followed by the caramelized onion & cranberry chutney, crispy onions and season with salt and freshly ground black pepper. Finish with the 2nd slice of sourdough bread.
5. Toasted on both sides on medium heat.
6. Slice in half and enjoy.

### Redefine Bratwurst

1. Heat the oil in a pan over a medium heat, add the bratwurst to the pan and fry for 8-10 minutes until cooked through. Remember to rotate a few times during the cooking to get some nice caramelization.

### Braised Redefine Pulled Pork

1. Heat a frying pan over medium heat, add the oil.
2. Once the oil has come up to temperature add pulled pork, the sliced onion and garlic and caramelize (you want the pork to form some nice crusty edges – make sure to toss / mix every few minutes to get a nice

even cook). Then add the pear and cook for a few minutes until the pear starts to soften.

3. Add the cider, mustard and sage and mix to combine, reduce the liquid until the mix starts to get sticky. Remove from the heat, add a splash of olive oil and check the seasoning.

### Caramelized Onion & cranberry chutney

1. Add the oil to a saucepan and place on medium heat. Add chopped onion and cook until onions are caramelized, stirring occasionally (approximately 15 minutes.)
2. Add remaining ingredients. Increase the heat to high and bring it to a boil while stirring so sugar dissolves.
3. Reduce the heat to medium and cook it for 8-10 minutes until cranberries pop and mixture reduces, stirring occasionally.
4. Cool completely and keep in the fridge for up to 2 weeks.
5. Remove from the fridge 30 minutes before serving.





NEW FLAVOURS. NEW ADVENTURES.  
**NEW-MEAT.**

Best wishes for a happy 2024



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\*Does not contain animal-based ingredients.

