



ROSH CHODESH CLUB

GRILLED FLAT IRON W/ BRAISED LEEKS AND HARISSA DATE PUREE

 Serves 2-4

INGREDIENTS

2 ea Flat Iron Steaks	8 oz Medjool Dates (Soaked in Water)
Beef Tallow	15 g Harissa Powder
Salt	15 g Garlic
Smoked paprika	1.5 oz Shallot
Black Pepper	1-2 floz Red Wine Vinegar
1 ea Leek (Cut in Half and Cleaned)	T.T. Salt
1 btl Herzog Quartet	

Recommended Pairing



Herzog Special Reserve
Quartet



Directions

STEAK

-Light the grill and get it very hot. Then make your seasoning by adding 2 parts salt to 1 part smoked paprika and 1 part black pepper to a bowl and mixing well.

-Paint your steaks with beef tallow and season with your now prepared seasoning. Grill until desired doneness. Allow to rest for a minimum of five minutes

LEEKs

-Preheat your oven to 350 F and heat a pan with oil until it is almost smoking hot.

-Gently place your leeks cut side down in the pan and place a weight on top until they are caramelized and golden brown. Remove weight and flip.

-Remove from heat and carefully add in around 6 fl oz of the wine. Then place in the oven for 10-15 minutes.

PUREE

-Pit and soak your dates in hot water for 30 minutes

-To a pan add oil and shallots, and sauté until translucent. Then this point add in your garlic and harissa powder

-Toast your spices stirring continuously for 30 seconds to a minute until fragrant and add your dates to the mix, reserving the water for later.

-Add entire mix to a blender and blend until smooth using the reserved water as necessary. Taste and season with salt and finish with red wine vinegar.

CRISPY LEEKS

-Thinly slice the green leek tops and then fry in oil at 350 F stirring, continuously until golden brown and crispy.

-Drain and transfer to a bowl. Season with salt and pepper.

PLATING

-Place your sauce on the plate and place leek on top of sauce.

-Slice your rested flat iron steak and place off of leek.

-Top with a bit more sauce and crispy leek garnish.

Pour a nice large glass of our Herzog Quartet and enjoy!

