

Kitchen Door
Local Seasonal Handmade
Steak Hache with Green Peppercorn sauce, Cremini Mushrooms,
Glazed Carrots, Pearl Onions, and Fines Herbs Aioli.

Serves 4

4 each 6 ounce Ground Chuck Beef Patties

2 tablespoons Vegetable Oil
 2 cups Cremini Mushrooms
 2 tablespoons Green Peppercorns
 ¾ cup Brandy
 1 cup Beef Stock
 ½ cup Heavy Cream
 4 each Slices of Brioche; cut one inch thick.
 ½ cup Fines Herbs Aioli (See Recipe)

2 each Large Carrots (Cut into ½ inch Dice)
 20 each White Pearl Onions (Pealed – See note*)
 2 tablespoons finely chopped Chives
 2 cups Vegetable Stock
 2 tablespoons Unsalted Butter
 ¼ teaspoon Granulated Sugar
 Kosher Salt and Fresh ground White Pepper

Fine Herbs Aioli:
 2 each Egg Yolks

1 ½ tbs Lemon Juice
 1 clove Garlic
 1 cup Extra Virgin Olive Oil
 ¼ cup Grape Seed Oil
 1 tbs Capers, Chopped
 2 tbs Fines Herbs: Chopped :
 (parsley, chervil, tarragon,
 and chives)
 Kosher Salt and Fresh Ground
 White Pepper

Procedure:

In hot sauté pan add the vegetable oil coating the bottom. When the oil starts to smoke, add the beef patties and sear each side. About one minute per side.

Sear the mushrooms and green peppercorns on medium high heat to lightly brown and allow them to release their moisture. When the mushrooms have been cooked down, remove the pan from the heat and deglaze with the brandy. Place the pan back on the heat and reduce the brandy with the mushrooms and peppercorns until it is light syrup. Now add the beef stock and the cream and bring to a simmer. Return the seared patties to the pan and finish cooking them in the sauce. Adjust the seasoning of the sauce with kosher salt and fresh ground white pepper.

While the meat is cooking, place the carrots and peeled pearl onions in two separate pans with the vegetable stock, sugar, salt and pepper divided evenly among them.

Bring to a simmer and cook until tender, tossing occasionally and letting the vegetable stock reduce. When the vegetables are tender add one tablespoon of butter to each pan and toss to lightly glaze. Toss each with one tablespoon of chopped chives. Adjust seasoning with kosher salt, fresh ground white pepper, and sugar if needed.

Fine Herbs Aioli:

In a food processor, mix the egg yolks and lemon juice on high for one minute with the garlic cloves. When the egg mixture is frothy, slowly add in the oils to start an emulsification.

When the mayonnaise has been made, fold in the chopped capers and fines herbs. Season with kosher salt and fresh ground white pepper.

To Assemble:

1. Grill or toast the brioche until golden brown. Divide the aioli among the four pieces of brioche and spread evenly. Place the Steak Hache on top of the aioli and top with the mushrooms in the green peppercorn sauce, allowing the mushrooms and the sauce to spill onto the plate. Arrange the glazed carrots and pearl onions around the plate and garnish with fresh chervil.