

Truffle Shuffle

Pan Roasted Tomahawk Steak

with Risotto alla Milanese

Mise en Place

Cutting board
Knife
2 oz ladle
Wooden spoon

Cheese grater
Large pan
Cast iron pan or large saute pan

Small pot
1 cup measure
Tongs

Ingredients

1 tomahawk steak
3 cups broth
1½ cups water
1 pinch saffron
1 ounce Parmesan cheese
8 tablespoons unsalted butter

1 bunch chives
1 shallot
3 sprigs thyme
3 cloves garlic
¼ cup olive oil
Balinese Truffle Salt, to taste

1 cup carnaroli rice
½ cup of dry white wine
Truffle Carpaccio
¼ cup canola oil
**Champagne vinegar or other
favorite vinegar, to taste**

Preparation

*****15 minutes before the class begins, take out the steak, remove from the packaging, and allow it to sit at room temperature on a plate to temper.*****

1. Preheat the oven to 425F.
2. In a small pot on high heat, bring the broth and water to a boil. Once boiling, stir in the saffron and remove the pot from heat, allowing the saffron to bloom.
3. Finely grate the Parmesan.
4. Dice the butter. Slice the chives. Peel and haché, or finely mince, the shallot.
5. Prepare the basting kit

How to Cook

1. In a large pan on low heat, stir together the shallot, olive oil, and a pinch of Balinese Truffle Salt. Cook until the shallot is translucent and tender but hasn't taken on any color.
2. Add the rice and stir constantly until the rice is fragrant and turns a pearly white, about 1 minute.
3. Add the wine, turn the heat to medium-high, and stir constantly until the liquid reduces and the pan is *au sec*, or nearly dry, about 3 minutes.
4. Turn the heat down to medium and add one ladle of hot stock to the pan. Cook, stirring constantly, until almost all of the liquid has evaporated. Repeat this process until there is only 1 ladle of stock left and the rice is *al dente*.
5. While the risotto is cooking, it's time to make the steak!
6. Heat a large saute pan over high heat.
7. Season the steak with Balinese Truffle Salt.
8. Add the canola oil to the pan.
9. Right before the oil begins to smoke, add the steak to the pan, turning the steak every 30 seconds, until the steak is well browned on all sides. This process will take approximately 6-8 minutes.
10. Turn the heat down to medium and add the basting kit to the pan.

11. Baste the steak a few times, then transfer to the oven and cook, basting from time to time, to reach your desired doneness, about 3-5 minutes for a solid medium rare.
12. Transfer the steaks to a cutting board to rest, topped with the garlic and thyme.
13. To finish the risotto: Stir in the remaining ladle of stock, bring to a simmer, and turn the heat to low.
14. Add the butter and Parmesan cheese. Stir until homogenous.
15. Adjust the seasoning with Balinese Truffle Salt and vinegar to taste.
16. Carve the steak into beautiful slices.
17. Plate up that risotto and garnish with a few slices of that Truffle Carpaccio, a sprinkle of sliced chives, and a final touch of Balinese Truffle Salt. Top with your perfectly cooked, carved tomahawk steak. Make sure the guest of honor gets the bone!