

Seared Strip Steak

with Tostones and Mango Salsa

How to Cook

Ingredients

- 1 14 oz NY strip steak
- 2 green plantains
- 3/4 cup canola oil
- 1 fresno chili
- 1 red onion
- 1 mango
- 1 jalapeño
- 1/2 bunch cilantro
- 2 limes
- Balinese Truffle Salt, to taste
- 2 tablespoons unsalted butter
- 1 garlic clove
- 1/2 bunch thyme
- 1/3 cup sugar
- 1/2 cup balsamic vinegar

Mise en Place

- Cutting board
- Knife
- Large sauté pan or cast iron pan
- Small mixing bowl
- Spatula
- Tongs
- Metal spoon
- Cooling rack
- Plate
- Zester
- Small pot
- Whisk

- 1 Remove the steak from the fridge and place on a paper towel-lined plate to temper.
- 2 Peel the plantains and slice on a bias into 1-inch chunks.
- 3 In a sauté pan over medium heat, add 1/2 cup of the canola oil. Fry the plantains until softened and lightly GBD (Golden Brown & Delicious) on both sides, about 3 minutes per side.
- 4 Transfer to a cutting board, leaving the oil in the pan. Smash the plantains gently with a plate. Set aside on a cooling rack.
- 5 In a small bowl, finely dice and combine, 1/4 of the red onion, the mango, fresno chili, jalapeño and the cilantro. Zest and juice the limes into your bowl. Mix and season to taste with truffle salt
- 6 Gather your basting kit: 2 tablespoons butter, 1 smashed garlic clove, and the thyme.
- 7 Make a balsamic reduction: heat the sugar and vinegar over medium heat until the bubbles become very small and the liquid is reduced by about half. Whisk continuously until this happens. Do not leave it unattended for too long or it will harden.
- 8 Reheat your sauté pan on medium high and refry the plantains for about 1 minute on each side. Transfer to the cooling rack and season with Balinese Truffle Salt.
- 9 Wipe out your sauté pan carefully.
- 10 Add 2 tablespoons of canola oil to the pan. When the oil begins to smoke, add the steak. Flip every 30 seconds or so until it's nicely browned on all sides and it passes the "boz test," about 5 minutes for medium-rare (or 3 minutes longer for well done). Make sure you sear the fat cap side too!
- 11 Add your basting kit to the pan and use a large spoon to baste with the garlic-thyme-butter for one minute on low heat!
- 12 Remove the steak from the pan and set aside on a cutting board to rest, topped with the garlic and thyme.
- 13 Carve the steak and assemble your final dish!!!!