

Truffle Shuffle

Roasted Tomahawk Steak

with Creamed Spinach

Mise en Place

Cutting board	Strainer	Black pepper
Knife	Cheese grater	Microplane or zester
2 small pots	Large cast iron skillet	Butcher's twine (included in your kit)
Large saute pan	Tongs	Aluminum foil
Whisk	Wooden spoon	

Ingredients

* Please keep refrigerated before class *

1 beautiful tomahawk steak *	8 tablespoons unsalted butter *	1 lemon *
2 russet potatoes	3 garlic cloves	¼ cup canola oil
1 yellow onion	2 tablespoons all purpose flour	3 sprigs thyme *
1 ounce Parmesan *	½ cup whole milk *	1 jar Truffle Jus *
Balinese Truffle Salt	3 cups baby spinach *	

****Homework: The Night Before the Class****

1. Remove the steak from the packaging, pat dry, and set on a plate, uncovered, in your refrigerator overnight. This is an essential step to get the steak as dry as possible for us to get the most beautiful roasting that we can!

****Homework: 1½ Hours Before Class****

1. Preheat your oven to 400F.
2. Prick each potato with a fork and rub with 1 tsp Canola oil (save the remaining oil for later!). Season with a pinch of kosher salt and wrap in aluminum foil. Bake until tender, about 1 hour.
3. ****15 minutes before class**** Remove the steak from its packaging and pat dry with paper towels. Set aside on a paper towel-lined plate at room temperature to temper.

Prep During Class

1. Preheat your oven to 425F.
2. Truss the Tomahawk to keep everything in place!
3. Peel and hache the yellow onion to yield ¼ cup. Grate the Parmesan.
4. Prepare your basting kit by dicing the butter and crushing the garlic en chemise.

How to Cook

1. In a small pot over medium-low heat, add 2 tablespoons of butter, along with the onion and a pinch of Balinese Truffle Salt.
2. Cook until the onion is completely tender, about 7-8 minutes, stirring constantly.
3. Heat a large saute pan over medium-high heat. Add 2 tablespoons of unsalted butter along with a crushed clove of garlic and allow it to sizzle.
4. Add the spinach, season with a pinch of Balinese Truffle Salt, and cook quickly until wilted. Once wilted, transfer the cooked spinach to a strainer and press out any excess liquid,

5. *Singer* (sprinkle in) the flour and stir to form a roux. Cook, stirring, for 1-2 minutes.
 6. Add the milk and begin whisking. Turn the heat up to medium and bring the mixture to a boil, whisking constantly, until thick. Remove from the heat and whisk in the Parmesan. This is the *soubise bechamel*!
 7. Transfer the cooked spinach to your cutting board and coarsely chop and add to the pot with the *soubise bechamel*. Adjust the seasoning with Balinese Truffle Salt and lemon zest. Set aside. This is the *creamed spinach*!
 8. Now, it's time to cook the steak!!
 9. Season the steak on all sides with Balinese Truffle Salt.
 10. Heat a large cast iron skillet over high heat. Add the canola oil and heat until shimmering.
 11. Add the steak and cook, turning the steak every 30 seconds, until the steak is well browned on all sides. This process will take approximately 5-6 minutes.
 12. Remove the oil from the pan, turn the heat down to medium, and add the remaining unsalted butter to the pan, along with the thyme and crushed garlic.
 13. Baste the steak a few times, then transfer to the oven and cook, basting from time to time, to reach your desired doneness, about 5 minutes for a solid medium rare.
 14. Remove the steak from the pan and allow it to rest on a cutting board.
 15. While the steak is resting, heat up the Truffle Jus to a simmer and adjust the seasoning with Balinese Truffle Salt. Spoon a small amount of the basting fat on top of the sauce. This is the delicious Truffle Jus!
 16. Gently reheat the *creamed spinach* over medium heat.
 17. Carve the Tomahawk steak like a pro and plate it up alongside the delicious *creamed spinach*. Top with some absolutely delicious Truffle Jus. I hope this is one of the most memorable dishes you've ever cooked and one of the most delicious you've ever eaten!!!
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This class includes our Truffle Jus. We've shared the recipe below so you can recreate it in your own kitchen.

Truffle Jus

Ingredients

4 cups beef broth
1 tablespoon chopped black truffle
Balinese Truffle Salt

To make

Place the beef broth into a medium pot and bring to a boil.
Turn the heat to medium-low and gently simmer the stock until there is about ½ cup of liquid left and it's thickened enough to coat the back of a spoon.
Remove the sauce from the heat, add the chopped truffle and Balinese Truffle Salt to taste.
Have the sauce ready as an elevator addition to any dish!!!