

# Dry Aged Sterling Silver® Beef New York Strip Steak Smokey Cannellini Bean Puree Pappadam

Makes 4 Appetizer Plates

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## BEANS

- 1 lb. Cannellini Beans, dry
- ½ Cup EVOO, the best you can find, divided use
- 2 Each Leeks, white part only, cleaned and sliced ¼"
- 2 Each Garlic Cloves, minced
- 1 Each Sage bunch, bruised
- 9 Each Parsley sprigs, divided use
- 2 Each, Smoked Ham Hocks, Roasted in a 350 degree oven for 10 minutes
- 1 Tablespoon Smoked Sea Salt
- 2 teaspoons Black Pepper, freshly ground to taste
- 2 Tablespoons Molasses
- 2 Quarts Beef Stock
- 1 Each Bay Leaf
- 2 Tablespoons Lemon Juice, fresh squeezed

- Put the dried beans in a medium bowl, cover the beans with water by at least 1". Leave them in the refrigerator for at least 6 hours or overnight.
- Drain
- Make a sachet with the sage and 5 parsley sprigs.
- Put a 4 quart stock pot over medium heat and add ¼ cup of the EVOO.
- When the EVOO is hot add the leeks and cook until translucent, about 10 minutes. Add the garlic and cook 3 minutes more.
- Add the beans, sachet, ham hocks, salt, pepper, molasses, beef stock and bay leaf.

(OVER) ▶

- Cover, bring to a boil, and then simmer for 30 minutes until the beans are fairly soft.
- Remove beans from the heat. Remove sachet and hocks from the beans. Drain the beans but reserve the liquid. After the hocks have cooled, pick any meat and set it aside.
  - Put the beans in the bowl of a food processor, fitted with a steel blade, filling it about halfway. Pulse until smooth adding liquid from the beans as needed.
  - Add any meat from the ham hocks along with ¼ cup of EVOO and lemon juice. Continue pulsing in batches until all the beans have been pureed.
  - Place the puree in one bowl and stir to incorporate all the batches. Check seasoning. Keep warm.

## STEAK

1 Each 16 oz. Dry Aged New York Strip Steak  
2 Tablespoons EVOO  
2 teaspoons Smoked Sea Salt  
Black Pepper, freshly ground to taste

- Heat the oven to 400 degrees
- Place a 12" sauté pan over high heat.
- Rub the steak with the olive oil on both sides.
- Season with smoked sea salt and pepper
- Place the steak into the sauté pan and sear for 2 minutes on each side. Move the pan away from the heat source.

- Move the steak to a sheet tray and place in the oven for about 6 minutes or until a calibrated thermometer placed in the center of the steak reaches 125 degrees.
- Place the steak on a platter and let it rest for at least 10 minutes.

## PAPPADAM

*Pappadam is a wafer thin East Indian bread made with lentil flour. It is available at Indian markets in various flavors. Pita or naan could be substituted.*

- Drop one Pappadam into 350 degree vegetable oil. It will cook in about 20 seconds. Remove it from the oil to drain. It will be very crisp. Break it into quarters for garnish. Reserve.

## ASSEMBLY

- Place a 2 to 3 ounce dollop of the bean puree into the center of a salad plate.
- Slice the steak into 12, about ¼" x 1 to 2" slices. Shingle three steak slices through the bean puree so they stand up.
- Drizzle a little of the best EVOO you can find over everything.
- Stick a Pappadam into the bean puree, sprinkle the plate with a touch of the smoked sea salt and garnish with an Italian parsley leaf.
- Enjoy!