

# Porcini Rubbed Petit Tender, White Bean Puree, Haricot Vert with Spring Radish + Fava, Herb Compound Butter

Serves 6

## INGREDIENTS

### Porcini Rubbed Petit Tender

2lb Petite Tender  
3 tbsp. Dish porcini Rub, sold at dish  
½ tsp. olive oil, sold at dish

### White Bean Puree

2 tbsp unsalted butter  
¼ cup onion, finely diced  
1 garlic clove, minced  
1 thyme sprig  
1 can white beans, (425gr) drained and rinsed  
½ cup low-sodium chicken broth, sold at dish  
Salt and freshly ground pepper

### Haricots Vert with Spring Radish + Fava

1 ½ lb green beans, trimmed  
5 pieces spring radish, thinly sliced  
½ cup shelled peas or peeled fava beans  
2 cloves garlic, sliced  
1/2 shallot, finely chopped  
2 tbsp unsalted butter  
1 tbsp fresh lemon juice  
2 tbsp finely chopped fresh tarragon leaves  
salt & pepper to taste

### Herb Compound Butter

½ cup unsalted butter, at room temperature  
½ tsp. rosemary, finely chopped  
½ tsp. thyme, finely chopped  
2 cloves garlic, finely minced  
1 tsp kosher salt

### Petit Tender

1. In a mixing bowl, season the meat with the dish porcini rub and add the olive oil.
2. In a large grill Pan, or in the BBQ grill the beef over medium-high heat. After 5 minutes transfer the meat into a baking tray with a rack and Cook beef/steaks to an internal temperature of 125F for a perfect medium rare, or to desired doneness.

### White Bean Puree

3. In a medium saucepan, melt the butter. Add the onion, garlic and thyme sprig and cook over moderate heat, stirring a few times, until the onion is softened, about 5 minutes. Add the beans and broth and simmer over moderately high heat the broth reduces by half, about 4 minutes; discard the thyme sprig. Puree the bean mixture in a blender. Season the puree with salt and pepper and serve hot.

### Haricots Vert

4. In a large pot of boiling salted water blanch fava beans for 2 minutes to make peeling process easier. Next, blanch green beans in 2 batches 2 to 3 minutes, or until just tender. With a slotted spoon transfer beans to a large bowl filled with ice and cold water. Drain beans well and pat dry.
5. Blanch radish for 2 minutes, and follow with ice bath.
6. Add butter to sauté pan, and once melted, add shallot and season with salt & pepper. Add garlic, and continue to cook until translucent. Add tarragon, and cook for an additional minute. Finally, add green beans, followed by radish and fava beans. Season with lemon juice, and salt & pepper to taste.

### Herb Butter

7. In a large bowl, combine butter, rosemary, thyme, and garlic. Use a spatula to combine all of the ingredients well. Place in a piping bag with a star tip in the refrigerator for 2 hours, or until the butter is firm. Place a rosette on the steak right after they come off of the grill. Allow the butter to melt before serving.