

# Porcini Rubbed Flat Iron Steak with Pomme Puree + Haricot Vert

Serves 8

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## INGREDIENTS

2.5 lb Flat Iron Steak  
2 tbsp. Dish porcini Rub  
1 tsp olive oil

### For the Potatoes:

2 heads garlic  
Olive oil

3 pounds russet potatoes, washed well and quartered (can peel if desired)  
Salt and freshly ground black pepper  
½ cup butter  
1 cup heavy cream  
2 sprigs thyme  
4 cloves garlic

### For the Haricot Vert:

1 lb green beans, trimmed  
2 cloves garlic, sliced  
½ shallot, finely chopped  
1 tbsp unsalted butter  
1 tbsp fresh tarragon leaves, finely chopped  
½ tbsp lemon zest  
salt & pepper to taste

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## METHOD

### For the Flat Iron Steak:

1. In a mixing bowl, rub the steak with olive oil, and coat with porcini rub. Heat a grill pan on the stovetop, and sear both sides of the steak.
2. Once both sides are seared, transfer the meat onto a sheet pan fitted with a roasting rack. Finish in a 375F oven for approximately 8-10 minutes. Remove once digital thermometer reads 128F.
3. Remove from the oven, cover with foil, and rest for a minimum 15 minutes. The meat will continue to cook, and an internal temperature of 135F is needed for a perfect medium rare.

### For the Potatoes:

Preheat oven to 375F.

1. Slice off the very top of the garlic head. Drizzle head with olive oil and wrap in foil. Place on a sheet tray and bake until tender and fragrant, roughly 45 minutes. Remove from the oven and let cool. Remove the cloves, and mash until a puree consistency is achieved.
2. Infuse cream with thyme sprigs, and garlic in a small pot, by bringing to a simmer and setting aside until ready to use. Strain before using.
3. Place potatoes in a large stockpot and cover with cold water. Add salt and bring to a boil. Cook until fork tender and drain. Mash, or rice the potatoes until smooth.
4. Meanwhile heat butter and cream until butter melts. Add the roasted garlic and potatoes and mash all together. Taste and season with salt and pepper. Serve immediately.

### For the Haricot Vert:

5. Bring a pot of well-salted water to a boil. Set up a bowl with ice water. Blanch green beans in 2 batches for 2 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.
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, season with lemon zest, and add salt & pepper to taste.