



## ALPHA OMEGA

### New York Steak with Horseradish Herb Crust

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#### Ingredients:

|                           |          |
|---------------------------|----------|
| NY steaks 7-8 oz each     | 4        |
| Butter, melted            | 4 oz     |
| Breadcrumbs               | ½ cup    |
| Horseradish prepared      | ¼ cup    |
| Chopped parsley or chives | ¼ cup    |
| Dijon mustard             | 1 Tbsp   |
| Salt                      | to taste |
| Cracked pepper            | to taste |

#### Procedure:

- Leave steaks out 30-45 minutes to reach room temperature.
- Heat a large cast iron pan that fits all four steaks. Brush each steak with melted butter on each side. Add salt and black pepper. Put steaks in medium hot pan and cook steaks for 2-3 minutes on one side only.
- Mix breadcrumbs, horseradish, chopped herbs, Dijon mustard and any remaining butter together in a bowl using a spatula. Add salt and pepper to taste.
- Turn steaks over in the cast iron pan and spread each steak with the horseradish mixture as thickly as possible. Place the cast iron pan in a preheated oven at 400°F for 3 minutes. Remove and let steaks rest on a plate for 2-3 minutes before serving. [When removing, look for a little browning of the crust. Remove the steaks to the preferred degree of doneness, leaving them longer for more doneness or very short for very rare.]