



ALPHA OMEGA

Za'atar Crusted Hanger Steak Summer Squash Fritters, Pepperonata, Grilled Tomato Vinaigrette

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Yield: 4 portions

Ingredients:

2 hanger steak
2 Tbsps. Za'atar spice
½ tsp Paprika
1 Tbs Salt
1 tsp lemon zest
1 Tbs olive oil
Nasturtium Chimichurri recipe follows
Squash Fritter recipe follows
Pepperonata recipe follows



Method:

- Season the steak with salt & pepper.
- Combine the oil, lemon zest, paprika and za'atar and very liberally rub the entire steak with it
- Let the steak rest in the marinade for 1 hour
- Drain the steak from any excess oil, and grill.
- Grill the steak 3 minutes then turn.
- Continue this for about 9 minutes or until the steak has an internal temperature of 135 degrees. Hanger steak too rare will be a little tough, and too well done will be very dry. Make sure to use a thermometer to watch the temperature.

Grilled Tomato Vinaigrette

Ingredients:

5 Roma tomatoes
1 shallot, sliced thin
2 garlic cloves, sliced thin
1 cup olive oil
¼ tsp red pepper flakes
¼ cup Sherry vinegar
2 Tbs extra virgin olive oil
1 Tbs sugar
1 Tbs water as needed

Method:

- Rub Roma tomatoes with olive oil & salt
- Grill the tomatoes until there is a good amount of char and the skins have broken about 10 minutes, rotate every 2 minutes
- While tomatoes are grilling, slowly cook shallots and garlic in 2 Tbs of olive oil. When they're soft add chili flakes and cook for 1 minute.
- Remove from heat and set aside. When the tomatoes come off of the grill, add them to the pot and cook uncovered for 15 min medium-low heat
- Place tomato mixture in blender and add vinegar and sugar.
- Slowly drizzle in the remaining oil to emulsify, only adding water as needed. Adjust seasoning

Summer Squash Fritters

Ingredients:

1 summer squash (grated)
1 potato (grated)
½ tsp cumin
½ tsp Espelette pepper
1 lemon, zested
1 Tbs salt

Method:

- Drain as much water as possible before combining ingredients
- Mix all ingredients, and let rest for 5 min
- Cook on the plancha in silver dollar sized fritters for 2 minutes or until golden brown
- Flip and cook on the other side for 2 minutes or until golden brown

Pepperonata

Ingredients:

4 yellow peppers, roasted, peeled, seeded, and julienned
½ cup tomato soffritto
1 Tbs extra virgin olive oil
1 Tbs sherry vinegar
2 Tbs chopped parsley
2 Tbs chopped basil

Method:

- Combine & adjust seasoning

Tomato Sofrito

Ingredients:

1 onion, diced small
1 cup canned tomato
2 Tbs garlic, chopped
1 cup olive oil
1 Bay leaf

Method:

- In a small pot combine the onions and oil bring to a simmer and reduce heat to low
- Continue cooking until the oil has clarified about 20 minutes
- Puree the tomatoes and add to the oil
- Cook until the oil has clarified and the tomato has reduced about 20-30 minutes
- Remove from heat add the garlic and bay leaf
- Let sit for 30 minutes, strain oil to be used again

Nasturtium Chimichurri

Ingredients:

½ cup Nasturtium leaves chopper
¼ cup parsley, chopped
1 lemon, zested and juice
¾ cup extra virgin olive oil
1 tsp salt
¼ tsp pink peppercorn, finely chopped

Method:

- Combine & adjust seasoning

Enjoy!