



Asian Spice Crusted Meyer Natural Angus New York Steak

Potato & Hamakua Alii Mushroom & Spinach Potato Risotto, Ho Farms Tomato Umeboshi Lomi

Serves 2:

- 2 each New York Strip Steaks - 10 oz. wt
- 1 batch - Potato Risotto (recipe follows)
- 1 Tbsp - Asian Spice Mix (recipe follows) – 1 Tbsp
- 1/2 cup Tomatoes, Grape or Cherry
- 4 Tbsp Umeboshi Dressing (recipe follows) – 4 Tbsp

• Asian Spice Mix

- 1/4 cup Shichimi Togarashi
- 1/4 cup Furikake
- 1/4 cup Black Pepper, Cracked
- 1 Tbsp Thyme, Whole Dried
- 2 Tbsp Sugar, Granulated
- 1 Tbsp Salt, Hawaiian

Mix ingredients together.

• Umeboshi Dressing

- 1 1/2 Tbsp Ume Paste
- 3/4 cup Rice Vinegar
- 2 Tbsp Sugar
- 1/2 Tbsp Hondashi
- 1/2 Tbsp Shallots – minced
- 1/2 tsp Ground White Pepper
- 1/2 Tbsp Soy Sauce
- 1 tsp Dry Mustard
- 1 tsp Garlic – minced
- 6 Tbsp Canola Oil

Combine and mix together all the ingredients except the oil. Slow add and whisk in the oil until emulsified. Chill.

• **Hamakua Mushroom & Spinach Potato Risotto**

2 each -Russet Potatoes, Medium – peeled, 1/2" diced, par cooked in water - al dente, drained
3 Tbsp Canola Oil
1 cup - Hamakua Alii Mushrooms sliced 1/4"
1/2 cup Onion – peeled and diced 1/4"
1 Tbsp Garlic – minced
2 tsp - Porcini Powder
1/4 cup - White Wine
1 1/2 cups Heavy Cream
1 cup – Fresh Spinach Leaves
Salt & Pepper – to taste

Blanch potatoes in simmering water until al dente. Drain in colander, under cold water, and then drain excess water. Reserve.

Heat oil in a large sauté pan; add mushrooms and sauté to caramelize. Add onions and garlic and sweat. Add porcini powder, sauté 30 seconds. Add and toss in the potatoes.

Deglaze with white wine, reduce, then add cream and reduce to a sauce consistency that clings to the potatoes. Add and fold in spinach to wilt. Season with kosher salt & pepper. Reserve warm.

Note: Add chicken broth as needed to adjust consistency if risotto becomes too thick.

To Plate

Pre heat oven to 400 degrees. Heat a large saute pan over a medium high heat.

Meanwhile, lightly baste steaks with salad oil. Crust both sides of the steaks with the Asian spice mix. Add a little oil to saute pan, pan sear steaks golden brown on each side. Transfer into oven and cook to desired doneness. Remove and allow steaks to rest for a minute.

Reheat the potato risotto and transfer onto serving plates. Combine and toss together the tomatoes, chives and umeboshi dressing.

Slice steaks into 1/4" thick slices and place on top of the risotto. Garnish top with the tomato-chive mix. Serve.

