

EATS & CRAFTS

STEAK SANDWICH

Recipe Courtesy: Executive Chef Xavier Delossantos, Eats & Crafts

Sous vide steak at 124.5 degrees Fahrenheit
High heat low oil
Open steak
Salt and pepper
Reserve steak juice
Pour in pan with wild mushrooms
Glaze with sherry wine vinegar
Once reduced add 2oz heavy cream
Simmer until thickened
Season to taste with salt and pepper
Slice white onion marinate in buttermilk
Coat onion with seasoned flour
Deep fry onions at 350 degrees until golden brown
Once steak is seared let steak rest 3 to 5 minutes and slice
Butter and sear 6 inch French baguette
Place sliced steak on baguette
Pour sherry cream onto steak
Swirl zip sauce around sandwich
Stack Fried onions onto sandwich
Top sandwich with microbeats
And serve