



Ribeye on a Spanish Romesco Sauce with Pommies Frites & 44 Minute Egg

INGREDIENTS

For the Grilled Ribeye Steak

2 rib eye steaks cut 12-14 oz
2 sprig of fresh rosemary
– leaves picked and rough
chopped
1 teaspoon red pepper flakes
3 sprigs fresh oregano –
leaves picked and rough
chopped
2 cloves garlic – thinly sliced
1 tablespoon cracked black
pepper

For the Fried Poached Egg

4 whole eggs
1 emersion circulator & water
bath
2 cups Japanese bread-
crumbs
1 quart canola oil – for frying

DIRECTIONS

For the Grilled Ribeye Steak

Combine all ingredients except steaks in a small bowl. Rub steaks with enough extra virgin olive oil just to coat. Sprinkle both side of the steak with herb mixture then press and rub mixture into the steaks. Marinate for 12 hours or overnight.

When ready to grill, finish seasoning the steaks with a liberal amount of salt. Grill or sauté to desired doneness. Set aside and let rest for 10 minutes.

For the Fried Poached Egg

Set circulator to 145 degrees and cook eggs in their shells for 44 minutes. Remove and cool in ice water for 15 minutes.

Heat oil to 395 degrees. Crack egg into the breadcrumbs and gently coat all over. Carefully lift the breaded egg into the fryer and fry for 25 seconds. Repeat with remaining eggs. Season each with sea salt.

To Serve:

Spread a spoonful of romesco in the center of each plate. Slice each steak into 4-5 slices. Place a sliced steak on top of the romesco sauce. Arrange a pile of the pommies frites on top of the steaks. Place a fried egg on top of the frites.

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INGREDIENTS

For the Spanish Romesco Sauce

1/4 cup almonds
1/4 cup pistachios
1 yellow onion—thinly sliced
2 whole tomatoes—quartered
1 poblano peppers—destemmed
1 red bell pepper—destemmed
1 ancho chiles—toasted and soaked to soften
1 sprigs fresh thyme
1 bay leaves
Sherry vinegar to taste

For the Pommies Frites

2 medium Idaho Potatoes
1 quart canola oil – for frying

DIRECTIONS

For the Spanish Romesco Sauce

Combine all ingredients in a 2 inch hotel pan and roast at 325 degrees for 1 hour or until all vegetables and nuts are golden brown and a little dried out. Puree roasted nuts and vegetables in vita-mixer with olive oil and water to create a thick emulsified and slightly gritty sauce. Add sherry vinegar to taste. Season with salt and pepper.

For the Pommies Frites

Heat oil to 300 degrees. Cut potatoes into standard French Fry size and shape. Rinse in cold water to remove the excess starch. Drain into a colander then pat dry with a towel.

Fry the cut potatoes in small batches for 2-3 minutes until all potatoes are “blanched” one time. Set aside. They can be prepared to this point one day in advance and kept in the refrigerator.

Heat oil to 375 degrees. Fry the blanched potatoes in small batches until very crisp and golden brown. Toss finished fries in a bowl with plenty of salt and smoked paprika.

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