

Flambé Outlaw Benedict with a Shallot Brandy Glaze

Gonzo Gourmet

Author- Brandon Wilson



Ingredients

Makes 6 Portions

Steak

Strip Loin Steak - 20 oz

Steak Glaze

Brandy - 2 Tbs.

Shallots - 2 Tbs. minced

Hollandaise

Egg yolks - 6

White Pepper - 1/2 tsp.

White Wine Vinegar - 1.5 fl. oz.

Lemon Juice - 1 fl. oz.

Clarified Butter - 1/2 pt.

Salt and Pepper - To Taste

Fresh Jalepeno - 1; minced with seeds and stems removed

Poached Eggs

Eggs - 6

White Vinegar - 2 Tbs.

Crostini

French Bread - cut in slices

Butter - melted

Method;

Directions, Poached Eggs

Add Vinegar to 3 Qt. pot of slowly boiling water. Crack egg into a ladle and gently slip egg into water. Cook for about 3-4 minutes and remove with slotted spoon.

Directions, Jalapeno Hollandaise

Finely chop jalapeno and sauté in butter for about a minute. Combine jalapeno, white pepper, vinegar and egg yolks in a stainless steel bowl and begin whisking constantly. Place bowl over a pot of gently boiling water to create a double boiler. Continue whisking while removing and replacing steel bowl over pot. Start adding clarified butter and lemon juice slowly. Continue whisking until emulsion begins. Be careful not to cook the egg yolks. Reserve in a warm place.

Directions, Crostini

Spread melted butter on French bread slices and place in a hot skillet until slightly crispy.

Directions, Steak

Season steak and roast to 140 degrees for medium rare or preferred internal temperature. Let steak rest then slice. Add olive oil to pan and sauté shallots for about a minute. add sliced steak and deglaze with brandy. Flambé and remove from heat.

To Plate:

Place crostini on a plate. Top with about 4 oz of sliced steak with brandy glaze. Add poached egg. Cover with hollandaise.

Chefs Bio -

Brandon Wilson is the Chef-Owner of Gonzo Gourmet food truck in Knoxville. His first job was washing dishes at IHOP at the age of 15. After working his way through college in bars and restaurants, he went on to work as a journalist for nearly 10 years. With a passion to return to the restaurant industry, he enrolled in the University of Tennessee's Culinary Program to hone his skills. After graduating, he worked in area restaurants to build up capital to buy his food truck and begin his dream of professional chef and caterer.

For more information on Chef Brandon and Gonzo Gourmet, visit Gonzogourmetfood.com or facebook.com/gonzogourmet; call 770-733-0490; or email gonzogourmetfood@gmail.com.