



BUTTER-BASTED RIB EYE STEAKS



SERVES
4



METHOD
STOVETOP



HOURS
70



DIFFICULTY
3/10

INGREDIENTS

2 1¼-pound, bone-in rib eye steaks
Kosher salt
Freshly ground pepper
 2 tablespoons olive oil
 4 tablespoons unsalted butter
 4 thyme sprigs
 3 garlic cloves
 1 rosemary sprig

Season the rib eye steaks all over with salt and freshly ground pepper. Let the meat stand at room temperature for 30 minutes.

In a large cast-iron skillet, heat the olive oil until shimmering. Add the steaks and cook over high heat until crusty on the bottom, about 5 minutes. Turn the steaks and add the butter, thyme, garlic and rosemary to the skillet. Cook over high heat, basting the steaks with the melted butter, garlic and herbs, until the steaks are medium-rare, 5 to 7 minutes longer. Transfer the steaks to a cutting board and let rest for 10 minutes. Cut the steaks off the bone, then slice the meat across the grain and serve.



LAPIN À LA MOUTARDE



SERVES

4



METHOD

STOVETOP



MINUTES

90



DIFFICULTY

4/10

INGREDIENTS

1 rabbit, cut into serving pieces

Salt

4 tablespoons butter

2 large shallots, chopped

1/2 cup white wine

1/2 cup water

1/2 cup Dijon mustard

1 thyme sprig

1/2 cup heavy cream

4 tablespoons parsley, minced

Salt the rabbit pieces well and set aside at room temperature for 30 minutes t.

Heat the butter over medium heat in a large sauté pan with a lid. Pat the rabbit pieces dry and brown them in the butter. Do this at a moderate pace – you don't want the butter to scorch – and don't let the rabbit pieces touch each other. Do it in batches if you need to. Once the rabbit is browned, remove it to a bowl.

Add the shallots and brown them well.

Pour in the white wine and turn the heat to high. Scrape off any browned bits on the bottom of the pan with a wooden spoon. Add the mustard, thyme and water and bring to a rolling boil. Taste the sauce for salt and add some if needed.

Add the rabbit pieces, coat them with the sauce, then drop the heat to low. Cover and simmer gently for 45 minutes. You want the meat to be nearly falling off the bone. When the meat is ready, gently remove it to a platter.

Turn the heat to high and boil the sauce down by half. Turn off the heat and add the cream and parsley. Stir the sauce to combine. Return the rabbit to the pan. Coat with the sauce and serve at once.



CRISPY POTATO TARTE FLAMBÉE



SERVES

4-6



METHOD

OVEN



HOURS

2.25



DIFFICULTY

3/10

INGREDIENTS

3 cups all-purpose flour, plus more for dusting

1 teaspoon rapid-rise yeast

Kosher salt

Pepper

2 tablespoons unrefined peanut oil, plus more for drizzling

6 fingerling potatoes, very thinly sliced, preferably on a mandoline

1/2 small sweet potato, very thinly sliced, preferably on a mandoline

2 tablespoons malt vinegar, plus more for drizzling

4 thick-cut slices of bacon, cut into 1/4-inch pieces

4 ounces robiola cheese

1/2 cup crème fraîche

1/4 red onion, thinly sliced

In a large bowl, whisk the 3 cups of flour with the yeast and 2 teaspoons of salt. Stir in 1 cup of warm water and the 2 tablespoons of peanut oil. Using your hands, knead the dough until smooth, 2 minutes. Cover with plastic wrap and let stand in a warm place until doubled in size, about 1 hour.

Meanwhile, in a large bowl, toss the potatoes with the 2 tablespoons of vinegar and season with salt and pepper. Let stand for at least 30 minutes or up to 1 hour. Drain.

In a large nonstick skillet, cook the bacon over moderate heat until golden and crisp, about 12 minutes. Transfer to a paper towel-lined plate.

Set a pizza stone on the bottom of the oven; preheat the oven to 500°F. Lightly flour 2 large rimless baking sheets. Divide the dough into 2 pieces. On a lightly floured work surface, roll out 1 piece to a 14-inch round, 1/8 inch thick. Transfer to one of the baking sheets; keep the other piece covered with plastic wrap.

In a small bowl, stir the cheese into the crème fraîche. Spread half of the mixture over the pizza round. Top with half each of the potato and onion slices. Drizzle lightly with peanut oil. Cover with plastic wrap and let rest for 15 minutes. Repeat with the second piece of dough and the remaining toppings.

Carefully slide 1 tarte onto the hot pizza stone and bake for 12 to 15 minutes, until bubbling and golden in spots. Transfer to a large board, top with half of the bacon and season with salt and pepper. Repeat with the second tarte and the remaining bacon. Cut the tartes into wedges, drizzle with malt vinegar and serve.