

Beef Crostini with Red Onion Marmalade and Cabrales Chantilly Cream

Chef: Meg Galvin, C.E.C., Midwest Culinary Institute

Faculty Chef: Mike Van Fleet

Serves 6

Ingredients

Red Onion Marmalade

3 red onions, cut into thin strips

½ cup red wine

½ cup red wine vinegar

½ cup light brown sugar

½ tsp ginger, chopped

¼ cup pure honey

1-2 Tbsps lemon juice

Beef

1½ to 2 pounds flank steak

2 Tbsps Nebraska rub (available at Kroger)

½ cup olive oil

¾ cup red wine vinegar

1 lemon, squeezed

Salt and pepper to taste

Chantilly Cream

1 pint heavy whipping cream

2 oz Cabrales blue cheese

Preparation

Combine all Marmalade ingredients except for the lemon juice in a medium saucepan. Cook, stirring, until sugar is dissolved. Bring to a simmer and cook for 1 hour, stirring often. Add lemon juice and continue to cook, stirring occasionally, for an additional 15 minutes. Cool to room temperature.

Place the flank steak in a glass dish.

Combine remaining Beef ingredients in a bowl and whisk together. Pour over meat and marinate for 6-8 hours. Heat grill to medium-high heat. Cook steak until internal temperature reaches 135° F. Allow the steak to rest 5 minutes, then cut against the grain.

Combine Chantilly Cream ingredients in a saucepan. Bring to a simmer. Allow the cheese to steep for 30 minutes. Strain out the cheese and lightly whip the cream. Chill.

To Assemble

Slice one loaf of French bread on the bias.

Brush lightly with olive oil and bake at 350° F for 15 minutes. Allow to cool.

Place Red Onion Marmalade on top of the bread. Follow with sliced Beef and a dollop of Chantilly Cream. Garnish with micro greens.

Wine Pairing

Beringer Knights Valley Cabernet

Sauvignon or Rosemount Estate Show

Reserve "Mudjee" Cabernet Sauvignon



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