

# French shallot hangar steak, Sarladaise style potatoes, mushroom persillade |

Recipe for 4 servings

## Description

Classic and traditional French way of preparing meat, sure to please all the meat-lovers.

## Ingredients

### Hanger steak

- 4 Unit(s) Hanger steak
- 150 Unit(s) Shallot
- 2 Tbsp Butter

### Mushroom persillade

- 125 Gr Shiitake mushroom
- 125 Gr Button mushrooms
- 3 Clove(s) Garlic
- 4 Sprig(s) Parsley
- 12 Sprig(s) Chives

### Sarladaise Potatoes

- 500 Gr Fingerling potatoes
- 2 Clove(s) Chopped garlic
- 8 Sprig(s) Chopped parsley
- 30 Gr Duck fat

## Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

### Preparation

Peel and mince the French shallots.

Brush or wipe the mushrooms to clean them. Remove the stems from the shitake mushrooms and mince the mushrooms.

### Hanger steak

Season the steak with salt and pepper. In a hot skillet with oil, sear the steak for 2 minutes on each side. Finish the steak in the oven for 5 minutes for a rare steak. In the same skillet, sweat the shallots for 30 seconds. Add the red wine, and let reduce by 30%. Set aside.

### Mushroom persillade

In a skillet with oil, cook the mushrooms. Make sure they have a nice caramelization. Remove excess fat. Add the parsley and garlic with a knob of butter. Transfer to a small bowl or ramequin.

### Sarladaise potatoes

Slice the potatoes to a thickness of roughly half a centimeter. In a mixing bowl, combine the potato

slices and melted duck fat, salt and pepper. Transfer to a baking sheet and bake for 35 minutes. Remove from the oven and combine with the garlic and parsley.

### Plating

Place the steak on a flat plate. Place the potatoes off to one side and then garnish with the mushrooms on top.

**Bon appétit!**