

# Hanger Steak with shallots and fresh thyme roasted potatoes

Recipe for 4 persons

## Description

Classic French bistro recipe, beef hanger steak served with a shallot and red wine sauce and fresh thyme roasted new potatoes.

## Note

Make sure to have a good cast iron pan for any beef you want to colour well, as they are heavy, they will be packing up heat much more and thus giving better coloration and taste.

## Ingredients

### Potatoes

- 600 Gr Baby potatoes
- 4 Sprig(s) Thyme
- 1 Clove(s) Garlic
- 12 Sprig(s) Chives
  
- Olive oil
- Vegetable oil
- Salt and pepper

### Shallot hanger steaks

- 4 Unit(s) Hanger steak
- 4 Unit(s) Shallot
- 180 Ml Red wine
  
- Olive oil
- Vegetable oil
- Salt and pepper

## Preparation

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

### Mise-en-place

Shallot, chive and garlic chopped very finely.

### Potatoes preparation

Precook the new potatoes whole in a large volume of salted water for 10 to 12 minutes, until al dente. Drain, cut into quarters and place them on a baking sheet. Cover them with a drizzle of olive oil. Season with salt and pepper and sprinkle with thyme. Roast potatoes in the oven for 10 minutes. Add the chopped garlic and chives and mix well.

### Shallot hanger steak preparation

Season the hanger steaks with salt and pepper. Heat a skillet at high heat with a drizzle of vegetable oil and brown them on all sides. Finish the cooking in the oven for about 5 minutes for rare cooking. In the same skillet, add shallots and sweat them a few seconds, at medium low heat. Lastly, crank the heat back up and pour the red wine and bring to a boil to gently reduce by 1/3.

To serve

In each plate, serve the potatoes using a ring mold and place your hanger steak on the side. Drizzle the steak with the shallot sauce.

**Bon appétit!**