



**COOKING CLASSES**  
AT SUR LA TABLE

**STEAK AU POIVRE**

WITH SUR LA TABLE CHEF

# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

## Proteins

- ☐ 4 (6 ounce) New York strip steaks

## Produce

- ☐ 2 large shallots
- ☐ 1 bunch fresh thyme
- ☐ 2 pounds Yukon Gold potatoes

## Dairy

- ☐ 6 tablespoons unsalted butter
- ☐ 3/4 cup heavy whipping cream
- ☐ 1/2 cup whole milk

## Pantry Items

- ☐ Black pepper
- ☐ Kosher salt
- ☐ Vegetable oil
- ☐ Dijon mustard

## Dry/Canned Goods

- ☐ 1/4 cup brandy
- ☐ 1 cup low-sodium beef broth
- ☐ Truffle oil or truffle salt (or both)

# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

## Cutlery

- ☐ Chef's knife
- ☐ Cutting board

## Hand Tools/Gadgets

- ☐ Measuring cups and spoons
- ☐ Mixing bowls (various sizes)
- ☐ Mortar and pestle (optional)
- ☐ Tongs
- ☐ Instant-read digital thermometer
- ☐ Wooden spoon
- ☐ Silicone spatula
- ☐ Long lighter or matches
- ☐ Colander
- ☐ Potato ricer or food mill

## Cookware

- ☐ Large oven-safe skillet
- ☐ Large saucepan or stockpot
- ☐ Small saucepan

## Other

- ☐ Paper towels
- ☐ Aluminum foil

## **Pre-Class Mise en Place and Notes**

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

### **Steak au Poivre with Flambéed Brandy and Mustard Sauce**

1. Preheat oven to 400°F.
2. 30 minutes before class, remove steaks from refrigerator and allow to come to room temperature.

### **Truffle Mashed Potatoes**

1. 30 minutes before class, remove butter from refrigerator and allow to soften.

## STEAK AU POIVRE WITH FLAMBÉED BRANDY AND MUSTARD SAUCE

**Yield:** 4 servings

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4 (6 ounce) New York strip steaks  
1 tablespoon black peppercorns, plus more to taste  
Kosher salt  
2 tablespoon unsalted butter, divided  
1 tablespoon vegetable oil  
2 large shallots, minced  
1/4 cup brandy  
1 cup low-sodium beef broth  
1 teaspoon fresh thyme leaves, chopped  
1/4 cup heavy whipping cream  
1 tablespoon Dijon mustard

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Preheat oven to 400°F and position a rack in middle of oven. Bring steaks to room temperature. Coarsely grind peppercorns in a spice grinder or mortar and pestle. Pat steaks dry and season generously on all sides with salt and ground peppercorns.

1. **To cook steaks:** To a large oven-safe skillet set over medium-high heat, add 1 tablespoon of butter and oil. When butter melts and foaming subsides, add steaks and sear until deep brown, about 5 minutes. Using tongs, turn steaks over and transfer skillet to preheated oven. Continue cooking steaks to your desired doneness, or until an instant-read thermometer inserted in thickest part registers 130°F, about 4 minutes for medium-rare. Remove steaks from oven and place on a cutting board. Loosely cover with aluminum foil and rest for 10 minutes.
2. **To prepare pan sauce:** Return skillet to medium heat, add shallots and sauté, stirring constantly until softened, 2 to 3 minutes. Remove skillet from heat and carefully pour in brandy. Using a long-stemmed lighter, ignite brandy, allowing alcohol to cook off and until flame subsides. Add broth and thyme, stirring bottom of skillet with a wooden spoon to release browned bits and simmer until liquid is reduced by half, 8 to 10 minutes. Taste and adjust seasoning with salt and pepper. Stir in the cream and mustard. Taste and adjust seasoning with salt and pepper. Whisk in remaining 1 tablespoon of butter and keep warm.
3. **To serve:** Thinly slice steaks against grain. Top sliced steak with pan sauce and serve immediately.

### **Recipe variations:**

- Substitute whiskey, Cognac, or Grand Marnier for brandy.

## TRUFFLE MASHED POTATOES

***Yield: 4 servings***

Only a small amount of truffle is needed to flavor your potatoes and taste as you go—truffles can easily overpower a dish.

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*2 pounds Yukon Gold, peeled and cut into 1" pieces*

*Kosher salt and freshly ground black pepper*

*1/2 cup heavy whipping cream*

*1/2 cup whole milk*

*4 tablespoons unsalted butter, room temperature*

*Truffle oil or truffle salt (or a combination)*

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1. ***To cook potatoes:*** To a large saucepan set over medium-high heat, add potatoes and cover with water. Bring to a boil and add a generous pinch of salt. Once boiling, reduce heat to medium and simmer potatoes until tender, 15 to 20 minutes. To a small saucepan set over medium heat, add cream and milk, bring to a simmer and remove from heat, set aside. When potatoes are tender, drain thoroughly in a colander.

2. Place saucepan back over medium heat. Add cooked potatoes and toss to dry completely, reserve pan. Transfer potatoes to a potato ricer or food mill set over saucepan and process immediately.

3. ***To prepare mashed potatoes:*** To saucepan with riced potatoes, add butter and mix with a wooden spoon until just incorporated. Add hot cream mixture into potatoes and mix until potatoes reach desired consistency.

4. Add truffle oil or truffle salt to potatoes in small amounts and taste to adjust flavor. Taste and adjust seasoning with salt and pepper; serve immediately.

### ***Recipe variations:***

- **If you don't have truffle, you can substitute any of the following:** Fresh herbs, roasted garlic, or Parmigiano-Reggiano cheese.