**Pan Seared Flat Iron Steak**

***Tools needed: 1 sauté pan 1 pair of tongs***

No recipe needed for the pan seared steak, assuming its self-explanatory. It will be seasoned with salt and pepper then pan seared in vegetable oil and finished in the oven. After removing it, when the desired temperature is achieved; it will be set aside to rest while we finish the fingerling potatoes.

I will bring the crispy sage brown butter for plating.

**For the Fingerling Potatoes**

***Yield: 1 portion***

***Tools needed: 1 sauté pan 1 pair of tongs***

2-3 TBL. Vegetable oil

6-7 oz fingerling potatoes

TT salt and pepper

1. Toss the potatoes in enough oil to lightly coat them and season them with salt and pepper.
2. Bake in a 325-degree oven until fully cooked and fork tender.
3. Cool the potatoes in the refrigerator, or on counter top until room temperature.

**Herb Mixture for the Potatoes**

1 tsp. Fresh Thyme

1 tsp. Fresh Rosemary

1 tsp. Fresh Parsley

1 Ea. Clove garlic

3 Ea. Cubes of unsalted butter

1. Slice the potatoes lengthwise in half set them aside.
2. Chop the herbs and garlic finely.
3. The potatoes will be placed cut side down in a sauté pan with 2-3 oz. of unsalted butter and pan fried until golden brown.
4. Season with salt and pepper.
5. Add herb and garlic mixture just before plating.

**Potato Gnocchi with Honey Butter and Sundried Tomatoes**

***Yield: 1 appetizer portion***

***Tools needed: 1 sauté pan, 1 rubber spatula or tongs.***

1 oz. Butter

3oz Gnocchi ***(precooked and chilled)***

1/4 cup sundried tomatoes ***(soaked in hot water and drained.)***

1-2 TBL. Honey

2- 4 oz. Vegetable stock or water

1-2 cups Baby Kale

2-3 TBL. Toasted Walnuts

2-3 TBL. Crumbled Goat Cheese

1. Heat a sauce pan with the butter.
2. Add the pre-blanched Gnocchi to the hot pan.
3. Stir around.
4. Allow the butter and the gnocchi to brown slightly.
5. Add the soaked sundried tomatoes.
6. Add the vegetable stock.
7. Stir again.
8. Add the Honey.
9. Stir again.
10. Add baby kale and toss to wilt.
11. When the dish is hot throughout place in serving dish.
12. Top Gnocchi with crumbled goat cheese and toasted walnuts.

**Goat Cheese Cake**

***Yield: (2) 6 oz ramekins***

***Tools needed: (2) two 6oz. ramekins, (2) small mixing bowls, (2) whisks, (2) rubber spatulas.***

½ tsp. Cold Unsalted Butter

½ TBL. Granulated Sugar

**Step 1.**

1. Preheat the oven to 350°.
2. Butter (2) 6oz. ramekins and dust with granulated sugar, pouring off the excess and set aside.

6oz Crumbled Goat Cheese ***(room temperature)***

¼ cup & 2 TBL. Granulated Sugar

¾ tsp. Fresh Orange Juice

½ tsp. Orange Zest

½ tsp. Vanilla

3 Ea. Whole eggs ***(separated from yolks)***

1 TBL. & 1 ½ tsp. Flour

**Step 2.**

1. Separate the egg yolks form the egg whites.
2. In a medium bowl, combine the goat cheese with the granulated sugar, orange juice, orange zest and vanilla and beat until smooth.
3. Beat in the egg yolks, 1 at a time, incorporating them completely before adding the next.
4. Beat in the flour.

**Step 3.**

1. In another bowl, using a clean whisk, beat the egg whites until firm but not dry.

**Step 4.**

1. Gently fold in the whipped whites into the batter.
2. Spoon the batter into the prepared ramekins and bake for about 20 minutes, or until a toothpick inserted in the center of the cake comes out clean.
3. Transfer to a wire rack to cool completely.

This dessert is topped with whipped cream, strawberry sauce, and fresh strawberries; which I’ll bring with me.