



## Harley Farms Goat Dairy

### Grilled Flank Steak with Roasted Red Peppers and Goat Cheese Potato Puree

**Difficulty:** Medium

**Prep Time:** 2hrs 10 minutes

**Cook Time:** 35 minutes

**Yield:** 4 servings

*1/2 cup olive oil*

*6 cloves garlic*

*1 flank steak, 2-2 1/2 pounds*

*Salt and freshly ground pepper*

Combine the olive oil and garlic in a large shallow baking dish. Add the flank steak and turn to coat on both sides. Cover and marinate in the refrigerator for 2 hours or overnight. Remove from the refrigerator 30 minutes before grilling. Heat the grill to high heat. Remove the steak from the marinade and season with salt and pepper to taste. Grill for 3 to 4 minutes on each side for rare to medium-rare doneness. Let rest 10 minutes before slicing across

#### **Toasted Garlic and Parsley Sauce:**

*Olive oil*

*6 cloves garlic, peeled and thinly sliced, plus 2 cloves garlic, chopped*

*2 shallots, coarsely chopped*

*1 carrot, chopped*

*1 stalk celery, chopped*

*1 cup red wine*

*3 cups chicken stock*

*1 cup veal stock*

*1/4 cup chopped parsley*

*2 roasted red pepper, peeled, seeded and diced*

*1 Spanish onion, sliced, grilled and diced*

Heat 1 tablespoon of olive oil in a small saute pan over medium heat. Add the sliced garlic and saute until lightly golden brown. Remove with a slotted spoon to a paper towel-lined plate. Heat 2 tablespoons of olive oil in a medium saucepan. Add the shallot, remaining chopped garlic, carrots and celery and cook until softened. Add wine and reduce by half. Add chicken and veal stock and cook until reduced by half. Strain the mixture into a clean medium saucepan. Add the toasted garlic, parsley, peppers and onion and cook for 5 minutes. Season with salt and pepper and spoon over the steak.



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205 North State Street, P.O. Box 173, Pescadero, CA 94060

Email: [ContactUs@HarleyFarms.com](mailto:ContactUs@HarleyFarms.com)

Phone: (650) 879-0480

Fax: (650) 879-9161



## Harley Farms Goat Dairy

### Goat Cheese Potato Puree:

*1 1/4 cup heavy cream*

*6 ounces soft (log) Harley Farms Chevre*

*6 potatoes, cooked, peeled and diced and kept warm*

*4 tablespoons unsalted butter, softened*

*Salt and freshly ground pepper*

Place goat cheese in a small food processor with 1/4 cup of the heavy cream and process until smooth. Rice potatoes into a large bowl. Mix in the butter and 1 cup of the heavy cream. Fold in the goat cheese mixture and season with salt and pepper to taste.



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