

# **Cocoa Magic Beef Potion Flat Iron Steaks with Pommes Fondants and Red Wine Sauce and Smoked Rogue River Blue Cheese**

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4 ea Flat Iron Steaks, each cut to 5 oz  
1 T Cocoa Magic Beef Potion  
2 ea Russet Potatoes, Medium  
2 cups Red Wine  
1 cup Veal Demi Glace  
3 oz Smoked Blue Cheese Crumbles  
1 ea onion, julienned  
2 ea garlic cloves, minced  
1 sprig thyme  
1 cup veal stock  
1 oz butter  
2 oz olive oil

## For the Pommes Fondant

Peel and slice the potatoes into 3/8" slices, cutting them flat on both sides, drying on paper towels. Fry the potatoes in oil until brown on both sides, remove and drain on paper towels, seasoning with salt and white pepper. In the same pan, caramelize the onions and garlic slightly and deglaze with the veal stock. Add the thyme, butter and potatoes to the pan, covering with foil and baking in a 350 degree oven for 15 minutes. Remove the potatoes and rest.

## For the sauce

Reduce the red wine in a sauce pan over medium heat until 2/3 evaporated. Add the demi-glaze and reduce to sauce consistency.

## For the steaks

Coat the steaks with salt, white pepper and Cocoa Magic Beef Potion. Pan fry in olive oil, flipping halfway through cooking process. Remove steaks from pan when doneness is achieved, and rest on a rack for 10 minutes.

To serve, place a potato in the center of the plate and top with Flat Iron Steak. Spoon sauce around steak and topped with smoked blue cheese and dust lightly with Cocoa Magic Beef Potion. Serve immediately.