Beef Bavette Steak with Lentil Stew, Fried Bread, and Wilted Spinach

Sauté the soffritto in butter until caramelized. Add the Roma tomato and lentils and toss to combine. Add demi-glace and bring to a boil. Season with salt and pepper.

Sauté spinach leaves in butter until wilted. Season with Salt and pepper. Heat salad oil in a sauté pan. Fry a ½" slice of bruschetta bread in the oil until browned on both sides. Season and cook Bavette Steak to desired doneness. Place wilted spinach on a plate. Top with the fried bread, lentil stew and sliced Bavette steak. Garnish with grated Parmesan cheese.

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Lentil Stew:

2 Tbsp. Soffritto – (1 cup onion, ½ cup carrots, ½ cup celery, 5 ea. garlic cloves chopped in a food processor)

Item # 31765 1 ea. Roma Tomato (medium dice)

Item # 72876 1 cup Pre-Cooked Lentils

Item # 44486 ½ cup Demi-Glace (prepared)

Salt and Pepper to taste

Wilted Spinach:

Item # 10190 1 Tbsp. Butter Solids

Item # 31894 1 cup Spinach Leaves

Salt and Pepper to taste

Steak:

Item # 44270 ¼ cup Salad Oil (for frying)

Item # 18420 1 slice Bruschetta Bread

Item # 58896 1 ea. Beef Bavette Steak

Item # 11021 1 Tbsp. Grated Parmesan

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