



# Steak with Gorgonzola Crumble

By Corks and Screw Caps

Serves 2 / Approximately 20minute cooking time

## Ingredients:

1-1.5 Lbs. of Chuck Steak

¼ Lb. of Crumbled Gorgonzola

¼ Cup Olive oil or other high heat tolerant oil (such as avocado oil)

Salt and Pepper

Oven Safe pan

Food Thermometer

### Steak and Gorgonzola Procedure:

1. Preheat oven to 400F.
2. Preheat oven safe pan on stove
3. Pat the steak dry on both sides using a paper towel. Salt and pepper both sides of steak while oven and pan preheats.
4. Add oil to the oven safe pan. Look for the oil to have a shimmer or "wave" which indicates it is hot.
5. Place the steak in the pan. Keep the bottom of the steak closest to you, while laying the steak in the pan away from you to avoid spatter from oil.
6. Allow the steak to sear on each side approximately 1-2 minutes until it develops a golden-brown crust. Do not add any additional oil to the pan.
7. Once both sides of the meat are seared place it in the oven. Check the meat, using the food thermometer after approximately 5-10 minutes. Take your steak out of the oven using the following for desired doneness.
  - a. Rare – temp to 120F
  - b. Medium Rare – temp to 130F
8. Sprinkle crumbled gorgonzola on top of meat and place back in the oven. You may want to preheat your oven broiler for this step to achieve a golden color to your gorgonzola. PLEASE watch your steak closely as this will cook quick and potentially burn.
9. Once you have the desired color of your cheese, remove meat from pan and place on a cutting board. This allows the meat to "rest" while the juices go back into the meat, approximately 5 minutes. The Meat will retain heat and continue to cook if left in the pan. You may cover your steak with aluminum foil loosely allowing for air to circulate, but keep the steak from becoming cold. You should not leave this longer than 5 minutes as the crust of the gorgonzola will become soggy from moisture gathered by the aluminum foil.

We served this steak with a side of steamed green beans with a drizzle of fig glaze.

This pairs well with a glass of Amarone della Valpolicella.

We tasted Brigaldara, Cavolo 2018. Cheers!

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