

STEAK TARTARE

BY TYLER FLORENCE

SERVES: 1

TOTAL TIME: 20 MIN

- 4 ounces raw and chilled beef tenderloin, finely minced
- 1 tablespoon capers, finely chopped
- 1 tablespoon minced shallot
- 1 ½ teaspoons garlic aioli (see Note)
- 1 teaspoon Dijon mustard
- 2 teaspoons minced chives
- 1 ½ teaspoons fresh lemon juice
- ¾ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 2 teaspoons extra-virgin olive oil, plus more for drizzling
- 2 to 3 dashes Louisiana-style hot sauce, such as Tabasco
- 1 egg yolk
- Torn frisée, very thinly sliced radish, and parsley leaves, for garnish
- Warm potato chips or sourdough crostini, for serving

1. In a bowl, combine the beef with the capers, shallot, aioli, mustard, chives, lemon juice, salt, pepper, and the 2 teaspoons of olive oil; mix well.
2. Place a 4-inch ring mold in the center of a large plate. Spoon the tartare into the ring mold and press it evenly with the back of a spoon, then carefully remove the mold. Using the back of the spoon, gently make a divot in the center of the beef. Add the egg yolk to the divot, then decorate around the yolk with torn frisée, sliced radish, and parsley leaves. Drizzle with olive oil and serve right away with warm potato chips or sourdough crostini.

NOTE

At Miller & Lux, Tyler Florence makes a housemaid aioli flavored with roasted garlic, lemon, and herbs. At home, you can use mayonnaise or make your own garlic aioli.

FRENCH DOVER SOLE

BY TYLER FLORENCE

SERVES: 1 TO 2

TOTAL TIME: 15 MIN

FISH

Gluten-free or all-purpose flour,
for dredging

1 Dover Sole, cleaned and skin
removed (1-to-1½-pound)

1 teaspoon kosher salt

2 tablespoons ghee or clarified
butter

SAUCE

3 tablespoons unsalted butter

1 lemon, peeled, pitted, and cut
into segments

1 ½ tablespoons capers in brine

Juice from ½ lemon

1 teaspoon chopped parsley

1 teaspoon minced chives

Fresh watercress or mâche
(lamb's lettuce) sprigs,
for garnish

1. Prepare the fish: Spread the flour in a large rimmed baking sheet. Season the fish on both sides with the salt, then dredge in the flour, shaking off any excess.

2. In a very large skillet, melt the ghee over medium. Add the fish and cook, turning once, until golden all over and an instant-read thermometer inserted in the thickest part of the fillet registers 150°F, 7 to 8 minutes total. Remove from the heat and let the fish rest in the skillet for 3 minutes. Using a fish spatula, carefully transfer to a platter.

3. Run a flat spoon or small butter knife down the center of the fish between the two fillets to separate them from the spine. Carefully run the spoon under the fillets and between the bones to loosen them. Gently slide the fillets off the bones onto the platter; remove any pinbones with tweezers or needle-nose pliers. Repeat this to remove all fillets from the fish, discard the bones, and reassemble the fillets on the platter.

4. Make the sauce: In the skillet used to cook the fish, melt the butter over medium. Continue to cook, swirling the butter, until just beginning to brown, 3 to 5 minutes. Stir in the lemon segments, capers, and lemon juice. Cook until heated through, about 15 seconds. Drizzle the sauce over the fish and sprinkle the parsley and chives on top. Garnish with watercress or mâche and serve right away.

BANANAS FOSTER

BY TYLER FLORENCE

SERVES: 4

TOTAL TIME: 15 MIN

- ½ cup unsalted butter
- ¾ cup packed brown sugar
- 1 teaspoon pure vanilla extract
- ½ teaspoon ground coriander
- 3 large bananas, peeled, halved lengthwise, and cut into thirds crosswise
- ¼ cup dark rum
- ½ teaspoon ground cinnamon
- 1 pint good-quality vanilla ice cream
- 4 slices banana bread (¾-inch)
Mint sprigs and chopped roasted macadamia nuts, for garnish

1. In a medium skillet, combine the butter, sugar, vanilla, and coriander. Cook over medium-high, stirring constantly, until dark brown and thickened with slow bubbles, 3 to 4 minutes. Add the bananas, cut side down, and cook until caramelized, about 1 minute.
2. Turn off or lower the heat and drizzle the rum on top. Using a match or lighter, carefully ignite the rum. Sprinkle with the cinnamon and cook over medium, shaking the pan gently, until the flame subsides. Continue to cook, shaking the pan, until the bananas are coated in the sauce, about 1 minute more.
3. Place the banana bread in shallow bowls and divide the ice cream evenly on top. Spoon the bananas over the ice cream. Garnish with mint sprigs and chopped roasted macadamia nuts. Serve.