

Dinner for Two

By Chef Kelcy Scolnick

Perfectly Seared Steak

- 2 boneless ribeye
- Salt
- Pepper
- Garlic Powder
- 2T Butter

1. Take the steak out of the fridge about 20 to 30 minutes before you start cooking it.
2. Heat a cast iron pan over high heat until it almost starts to smoke, and then add the steaks. Cook for one minute, lower the temperature to medium and cook 4 more minutes.
3. Flip the steak and continue cooking for 3-5 more minutes until it reaches your preferred doneness. You can use the hand check on the meat or use a meat thermometer and pull the steak off when it is between the following temperatures.
 - a. Medium Rare 125-130
 - b. Medium 130-135
 - c. Medium Well 135-140
4. Cover with foil and allow to rest for 10 minutes before slicing. Make sure to cut the meat against the grain.

Roasted Asparagus

- 1 bunch Asparagus
- Olive Oil
- Salt

- 1) Preheat oven to 400°
- 2) Remove the woody ends of the asparagus by holding each end between your fingers and bending it until it naturally snaps. You will be left with only the tender part of the asparagus.
- 3) Place asparagus on a baking tray and sprinkle with olive oil and salt
- 4) Roast 8-12 minutes {depending on thickness} until tender, shaking the pan halfway though



Bernaise Sauce

- ¼ cup white wine
- ¼ cup champagne vinegar
- 1 medium shallot, diced
- 1 Tablespoon, plus 1 teaspoon of chopped tarragon
- ¼ teaspoon black pepper
- ¼ teaspoon salt, plus 1 teaspoon salt
- 3 large egg yolks
- 2 sticks unsalted butter, melted

1. Place the wine, vinegar, shallots, 1 Tablespoon tarragon, ¼ teaspoon salt, and pepper in a small pot and bring to a boil. Reduce heat to a simmer and cook until reduced by half, about 4 to 5 minutes. Remove from heat and allow to cool.
2. Place cooled wine/shallot reduction in a heatproof bowl (preferably a glass) along with egg yolks. Place over a small pot of boiling water (over medium heat), ensuring the bottom of the bowl is not touching the water.
3. Whisk constantly until the eggs thicken and double in size, about 5 minutes, then slowly stir in the melted butter, whisking until you have a thickened, beautiful sauce. Remove from heat and add the remaining tarragon. Taste for salt and pepper, and enjoy!
 - a. If your sauce gets too thick, thin it out by whisking in hot water, a tablespoon at a time, until you reach your desired consistency.



Tiramisu

- 2 egg yolks
- 6 Tablespoons sugar, divided
- ½ cup heavy cream
- ½ cup (4oz) mascarpone cream
- ¼ teaspoon cinnamon
- ¾ cup of good coffee or espresso
- 1T coffee liquor
- 10 ladyfingers
- 2T cocoa powder for dusting
- Shaved chocolate for

1. Start by making your pastry cream.
 - a. Place the egg yolks and 3T sugar in a bowl and mix until eggs are thick and pale yellow, about 3-5 minutes, using a hand mixer.
 - b. Add the cream, remaining 3T of sugar, and cinnamon in another bowl. Mix on high until medium peaks form
 - c. Fold the yolks into the whipped cream until smooth
2. Place the coffee and the coffee liquor in a shallow bowl
3. Time to assemble!
 - a. Dust the bottom of your dish with cocoa powder.
 - b. Quickly dip half the ladyfingers in the coffee and place, round side up, in the dish. You want it to be a single layer with little space left.
 - c. Put half the cream on the ladyfingers and spread it out in an even layer
 - d. Dip the remaining ladyfingers and place them on top of the cream
 - e. Place the remaining cream on top and spread it out in an even layer
 - f. Dust top with cocoa powder and shaved chocolate
 - g. Cover and refrigerate for at least 4 hours, or preferably overnight.

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