

## **Flank Steak Tartare**

*with smoked tofu foam, cured egg yolks and toast points*  
Chef Wallace Franklin Jr., The Whiskey House, Ankeny

### **Cured Eggs**

Smoked salt  
1 lb kilter salt  
3 tbsp. black pepper  
4 bay leaves  
1 oz bonito flakes  
1 lb sugar

Combine all ingredients into blender and pulse 12 to 14 times to combine. Pour mixture into muffin pan until half full. Set unused portion aside. Separate 12 eggs and pour yolks on top of mixture until evenly covered. Cover the rest of the yolk the unused mixture. Wrap and cover for 5-6 days in walk in refrigerator. Bake 30-40 minutes at 200°.

### **Smoked Tofu Foam**

1 pkg silken soft tofu  
Salt  
Pepper  
Garlic powder  
Turmeric  
White truffle oil  
Smoke gun (hickory wood chips)

In a large sauce pan, combine all ingredients and cook on medium-high heat until tofu is water consistency. Let cool and pour into a blender. Pulse for 3 minutes and transfer from blender to foam gun.

### **Beef Flank Steak Tartare**

Salt  
Smoked salt  
Pepper  
Capers  
Lemon juice  
Cayenne pepper  
Extra Virgin Olive Oil  
Shallots  
Mayo  
Worcestershire Sauce  
Dijon mustard  
Egg Yolk

In a large mixing bowl, combine all ingredients with hands. Send mixture through a meat grinder and set aside.

## **Pickled Red Onions**

Red onions

Bay leaves

Vinegar

Red Wine

Black peppercorns

Salt

Cayenne pepper