

Garlic Thyme Petite Tender with Potato-Celeriac Puree and Grilled Tomato Relish

Ingredients:

Petite Tender

1 Garlic Clove

2 Sprigs Thyme

1 Tomato

1 Scallion

1 Tbsp. Red Onion

5-6 Kalamata Olives

1 Potato

½ Celery Root

2 oz. Heavy Cream

Salt

Pepper

Chives

Techniques/Methods:

- Dice potato and celery root and add to salted water
- Bring water to a boil and then allow to simmer until potato and celery root are tender
- Remove from pot, combine with heavy cream, mash and season
- Marinate steak with chopped garlic, thyme and oil
- Season steak and grill to desired doneness and allow to rest for 5 minutes
- Grill tomato, scallion and red onion
- Dice up tomato, scallion, red onion and olive and combine
- Slice steak, place relish on top and then garnish your puree with chives