

ISIDORE

WAGYU WITH BORDELAISE &
CONFIT FRENCH FINGERLINGS



PULLMAN *Market*

**SOURCED &
*Seasoned***



ISIDORE | WAGYU WITH BORDELAISE & CONFIT FRENCH FINGERLINGS

Ingredients

Serves: 4

- ☐ 2-3 Wagyu Steaks (12-14 Oz Recommended)
Ask Our Butcher Team For Their Favorite Cut!*
- ☐ 2 lbs - Buena Tierra French Fingerling Potatoes*
- ☐ 1 qt - Pullman Beef Tallow*
- ☐ 8 oz - Isidore Bordelaise Sauce*
- ☐ 8 Tbsp - Fresh Chive
- ☐ 8 Tbsp - O Champagne Vinegar
- ☐ Maldon Smoked Sea Salt* - To Taste
- ☐ Fiesta Black Pepper - To Taste

Supplies Needed

Cast iron or sauté pan (for steak), fish spatula or tongs, chef's knife, medium saucepot (for confit potatoes), sheet tray or resting rack

Method

1. COOK THE POTATOES

Preheat oven to 325°F. Place halved fingerlings in a small pot or oven-safe pan. Melt 1 qt beef tallow over heat. Once Liquid, pour 1 qt beef tallow over the potatoes, they should be fully submerged. Transfer to the oven and cook uncovered for 45–60 minutes, or until fork-tender but intact. Carefully remove from the oven and let cool slightly in the fat. Use a slotted spoon to transfer the potatoes to a lined tray to drain. While warm, stir with 8 Tbsp champagne vinegar, 8 Tbsp finely sliced chives, and season to taste with kosher salt and cracked black pepper.

2. COOK THE STEAK

Bring Wagyu steaks to room temperature. Season generously with kosher salt and black pepper. Sear or grill over high heat, 3-4 minutes per side, or until desired internal temp is reached (115°F for medium-rare). Let rest for 5-10 minutes for a final internal temperature of 125-130° before slicing.

3. PLATE & SERVE

Gently warm the Bordelaise Sauce over medium heat while stirring. Slice rested steak against the grain. Plate with a generous spoonful of sauce and fingerlings potatoes. Finish with chives and a sprinkle of smoked flake salt.