



# BURRATA AND STEAK CROSTINIS

**WINE PAIRING-AMAVI CABERNET  
SAUVIGNON OR CERES RED WINE**



## INGREDIENTS

1 pound hanger steak, or any other steak  
such as flank, filet, ribeye  
kosher salt  
freshly ground black pepper  
1 tablespoon mushroom powder, optional  
1 sourdough baguette, sliced in 1-in pieces  
1 tablespoon neutral oil, such as canola,  
avocado, vegetable oil  
2 large garlic cloves  
8 ounce burrata  
top with finely chopped chives and a drizzle  
of balsamic vinegar, optional

## PREP TIME

Prep | 10 MINS

Cook | 10 MINS

Rest | 15 MINS

Total Time | 35 MINS

## INSTRUCTIONS

- 01** Preheat your oven to 350 degrees. Bring your steak to room temperature, we are using hanger steak here, but ribeye will work just as well. Season with salt, pepper, and mushroom seasoning.
- 02** Slice your bread in about 1/2 inch pieces, it should make around 20 to 24 slices. Place on a sheet tray and toast, for about 6 to 8 minutes.
- 03** In the meantime, heat a cast iron with a drizzle of oil until piping hot. Add your steak and sear for 2 minutes on all sides for medium rare. Transfer to the oven for another 1 to 2 minutes until your desired cooking time. Remove from the oven and let rest for about 15 minutes. Thinly slice.
- 04** Once your bread is toasted, take a garlic clove and spread it against the toast. Top with burrata, then your steak. Top with chives, a finished of flakey salt, a crank of black pepper, and a drizzle of balsamic vinegar. Serve!

RECIPE CREDIT: lindseyeatsla.com