

# Recipe

## COCOA-CRUSTED FLANK STEAK, ROASTED MUSHROOMS AND CORN PURÉE

### COCOA RUB INGREDIENTS

- 1 7-9 oz Flank steak
- 3 oz oil
- 1 tbsp cocoa powder
- 2 tsp chili powder
- 1 tsp chipotle chile powder
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1 ½ tsp brown sugar
- 1 tbsp kosher salt
- 1/2 tsp black pepper
- 1 tbsp cumin

- 1 tbsp smoked paprika
- 3 ea. King trumpet mushrooms

### INSTRUCTIONS

Mix the cocoa rub ingredients. Pat the steak dry, add a touch of cooking oil to the steak and smother in the rub. Allow steak to sit for 15 minutes. In a cast iron or stainless steel pan, add 2 oz of oil and adjust heat to high. Place steak in pan and allow to sear for 5 mins. Flip and sear the other sides for 5 minutes. Allow to rest for at least 10 minutes before slicing and serving.

With a sharp knife, slice mushrooms in half first, then slice down the mushroom one way before flipping the mushroom and slice lightly across the face of the mushroom. This creates a cross hatch. Sear in oil and transfer to the oven at 350 degrees for 5 minutes. Season and serve with the steak.

### WINE PAIRING

Spicewood Vineyards  
Good Guy

Full-bodied red blend with notes of dried cherries, star of anise, strawberry and cocoa



### CORN PURÉE INGREDIENTS

- 4 cobs of corn
- 2 cups of cream
- 1/4 cup of brown sugar
- 1 jalapeño
- 1 tbsp rice wine vinegar
- Salt and pepper to taste
- 1/2 cup cheddar cheese, optional

### INSTRUCTIONS

Cut your corn cobs in half and place in a pan, and top with the cream and a touch of water. The cobs should be 3/4 submerged. Bring liquid to a light simmer and leave to cook until the corn is tender; roughly 10-15 minutes. While corn is simmering, roast your jalapeño in a hot pan or over an open flame. Seed your jalapeño and set aside.

When corn is tender, remove from cream and reserve the corn cream liquid. Cut the corn from the cob and add to a blender. Add remaining ingredients and jalapeño. Slowly add the hot cream while blending until a light pudding consistency occurs.



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CREDIT: CHEF ANTONIO RUIZ, DUCHMAN FAMILY WINERY



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