
Kona Coffee Crusted Steak Salad

Total time: 55 min Yield: 5 servings

Ingredients

7 oz ribeye beef steak
1/2 cup Kona coffee, ground
1/2 tsp cumin
1/4 tsp chili powder
1/4 tsp paprika
salt
1 Tbsp brown sugar
19 tsp canola oil, divided
3 baby heads lettuce
2 1/2 tsp instant Kona coffee, divided
1/2 tsp raw honey
1 1/2 Tbsp rice wine vinegar
2 oranges
1 raw beet
1 Tbsp olive oil
2 oz goat cheese

Prep Time: 40 min Cooking Time: 15 min Total Time: 55 min

Instructions

Preheat oven to 300°F degrees. Take ribeye out of the fridge and let rest at room temp for about 5 to 10 minutes. To make the steak rub, mix together the ½ cup ground Kona coffee, cumin, chili powder, paprika, ¼ tsp. salt and brown sugar. Completely coat the steak with the rub. In a cast iron skillet, heat 1 tbsp. of canola oil at medium high heat then sear steak on all sides until a nice crust forms. You may need to adjust the heat while searing in order to create a nice crust without burning the exterior of the meat. Finish the steak in the preheated oven until medium rare or until thermometer reads 130-135°F. Take steak out of oven and let rest at room temperature for about 5 minutes. Place steak in a pan over ice to cool. Once steak is 41°F degrees or below wrap and place in the fridge.

Fill a large vessel with cold water to wash the lettuce. Make sure to cut the end of the lettuce heads to ensure that all the leaves separate. Soak all the leaves in the water. Then rinse each leaf thoroughly under running water. Place the lettuce in a salad spinner to drain off excess water. Chop lettuce into bite size pieces. Then in a towel lined bowl place the washed cut lettuce. It is crucial that the lettuce is dry so that the dressing sticks to the lettuce when tossed. Cover bowl and place in the fridge until

needed.

To Make the dressing whisk ½ tsp. instant Kona coffee, raw honey, rice wine vinegar and ¼ tsp. salt together. Once the instant coffee is dissolved, whisk in the 16 tsp. (? cup) canola oil in a slow steady stream to emulsify. Cover and place in the fridge until needed.

Peel the oranges then segment off with a paring knife. Set aside. Then, thinly slice ¼ of the beet to bake into crisps. Turn oven up to 350°F. Lightly brush beet slices with olive oil and sprinkle with 1 tsp. salt. Place on a sheet pan. Bake until desired texture. With the other ¾ of the beet, spiral with a spiralizer. Set aside. Roll goat cheese into small balls and then roll in the 2 tsp. of instant Kona coffee to lightly coat the cheese.

To assemble, toss the lettuce with the spiral beets and Kona coffee dressing. Distribute to 5 plates. Slice the steak thinly and place 3 slices on each bed of lettuce. Place 3 segments of orange aside the steak with 3 goat cheese balls around each salad and 1 in the middle to hold up the beet crisp. Each plate gets 1 beet crisp on top. To finish, sprinkle salads lightly with salt to taste to enhance the flavors.

Source:

Taylor Neufelo, Kona Coffee Recipe Contest Winner: College Culinary Savory – 2nd Place