



## SPAGNUOLO BISTECCA

NOTO'S OLD WORLD ITALIAN DINING, GRAND RAPIDS

*Recipe by Chef Darin Wilbur,*

Executive Chef at Noto's Old World Italian Dining. This recipe was created for Noto's designer Bill Spagnuolo "Spag" when he stopped in at Noto's to see Chef Darin and said he was hungry for a great steak. Then he said he wanted something with capers. That's when Chef Darin and the team started creating this wonderful meal. We hope you enjoy it!

(Servers 4)

### INGREDIENTS FOR THE BISTECCA

- 4 – 10 ounce American Kobe beef sirloin steak
- 6 anchovies, rough chopped
- 2 tablespoon capers
- 1/2 cup demi glacé or veal stock (beef broth)
- 2 tablespoons white wine
- 4 cloves of garlic, smashed
- 2 tablespoon of butter
- fresh-ground, cracked black pepper

Combine the rough chopped anchovies, capers, demi glacé, white wine and garlic in a sauté pan and reduce until sauce consistency. Remove from stove and finish with butter. Charbroil steak to perfection. Top with sauce and finish with fresh ground pepper.

### INGREDIENTS FOR RAPINI CREPES

WITH JULIENNE VEGETABLES:

- 2 bundles of rapini
- 1/2 cup of olive oil
- 2 zucchini or squash
- 2 carrots
- 1/2 red onion
- 2 garlic cloves
- 1 cup of all-purpose flour
- 1.5 cups of milk
- 2 eggs
- salt and pepper

Clean and trim the zucchini, carrots and onion. Julienne the vegetables by cutting them one quarter-inch thick by 2-inches long. Sauté julienned vegetables in 2 tablespoons of olive oil. Set aside.

Rough chop the top portion of the rapini bundles. Sauté garlic in 2 tablespoons of olive oil. On low heat, add the rapini until it becomes tender. Cool and set aside.

To prepare the crepe batter, combine all-purpose flour, eggs and milk along with salt and pepper to taste. Whip. Add the cooled rapini to the batter. It is important to cool the rapini so it does not break the crepe batter. Pre-heat sauté pan with 1 tablespoon of olive oil. Add about 2 ounces of batter. The Crepe must be thin. After the Crepe becomes lightly browned on one side, flip and repeat on the other side. Place the Crepes on a cutting board and portion the sautéed Julienne vegetables to desired crepe size. Roll the vegetables into crepes and place on a cookie tray and place in the oven on warm until ready to serve.

### INGREDIENTS FOR SANTINA'S POTATOES:

- 3 russet potatoes, peeled and sliced thin
- 2 quarts of water
- 1/4 cup of olive oil
- 1/2 red onion, medium diced
- 6 Kalamata olives, pitted and medium diced
- 6 Sicilian olives, pitted and medium diced
- salt and pepper
- parsley for garnish

Boil 2 quarts of water, add potatoes, and blanch for 4 minutes. Strain potatoes and air dry. In a 10-inch sauté pan, heat oil to medium hot. Begin by sautéing the onion for one minute before adding olives and potatoes. Toss gently in the sauté pan and season with salt and pepper to taste. Finish in the oven at 350 degrees Fahrenheit until golden brown.



### CHEF DARIN WILBUR

Darin Wilbur proudly represents Noto's as their executive chef. Darin has been with Noto's since 1997, bringing many years of expertise to this establishment. As a child, Darin was influenced by a movie "Who Killed the Great Chefs of Europe" which inspires him to this day. He graduated from Grand Rapids Community College with a degree in Culinary Arts in 1987. Darin's rich background in the hospitality industry tracks back to his late teens where he worked at the Thornapple Village Inn. There he started as a line cook and grasped the essential elements to later become their sous chef. From the Thornapple Village Inn, Darin went on to Cygnus where he became their sous chef. After Cygnus, Darin was offered a position at the Kirby Grill as their executive chef and later worked as executive chef for several resorts in Colorado. Darin's hobbies are spending time with family, hunting, fishing, pig-roasting and running his own deer processing business.