

Pan Seared Wagyu Beef Striploin with Blistered Cherry Tomatoes and Chimichurri paired with Davis Estates Oakville Cabernet Sauvignon

INGREDIENTS:

Pan Seared Wagyu Striploin

1 tablespoon vegetable oil
1 24 ounce Wagyu New York Strip Steak
3 sprigs thyme
2 cloves garlic
Salt and pepper to taste

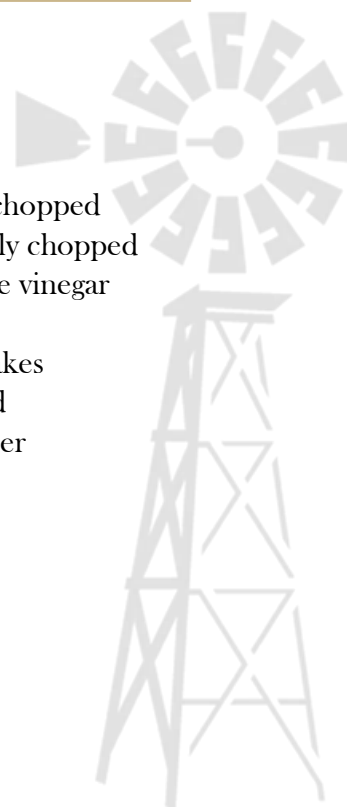
Blistered Cherry Tomatoes

2 cups cherry or grape tomatoes
1-2 tbsp olive oil
2 cloves garlic, smashed or thinly sliced
Salt, to taste
Freshly cracked black pepper

SERVES: 4

Chimichurri

bunch parsley, finely chopped
1 bunch oregano, finely chopped
2 tablespoons red wine vinegar
2 tablespoons water
½ teaspoon pepper flakes
5 cloves garlic, minced
To taste salt and pepper
Olive oil as needed



METHOD:

Pan Seared Wagyu Striploin

- Thoroughly pat your striploin dry then generously season with salt and pepper.
- Heat a heavy bottom skillet over medium-high heat, add oil and swirling to coat.
- Once the oil is very hot, add steaks to the skillet. Sear the steaks on the first side for 4 minutes until a brown crust has formed then flip and cook another 3-4 minutes.
- Using tongs, turn the steak on its sides to render the white fat and sear the edges (1-minute per edge).
- Reduce heat to medium and immediately add 2 tablespoons butter, sprigs of thyme and garlic cloves.
- Spoon the butter sauce over the steak, tilting the pan to get butter on your spoon. Continue spooning the sauce over the steak for a minute or until the steak is about 5-10 degrees from your desired doneness. The temperature will continue to rise another 5-10 degrees while steaks rest.
- Transfer steak to a cutting board, loosely cover and rest 10 minutes before slicing.

Chimichurri

- Combine all ingredients except olive oil in a small bowl, then pour enough olive oil to just cover the ingredients. Stir well and adjust salt and pepper to taste.

Blistered Cherry Tomatoes

- Place a large skillet (cast iron if you have it) over medium-high heat. Let it get hot.
- Add olive oil, then immediately add the tomatoes in a single layer. Don't crowd them.
- Let the tomatoes cook undisturbed for 2-3 minutes until the skins start to blister and blacken in spots.
- Give the pan a shake or gently stir. Add garlic and cook 30-60 seconds, just until fragrant. Remove from heat. Season with salt and pepper.

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To Finish

On a warm plate, place the Pan Seared Filet Mignon on top. Garnish with a spoonful of Blistered Cherry Tomatoes and Chimichurri on the side. Serve immediately with a glass of Oakville Cabernet Sauvignon.