

Pan Seared Wagyu Striploin with Roasted Red Pepper Purée and Black Garlic Bordelaise 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

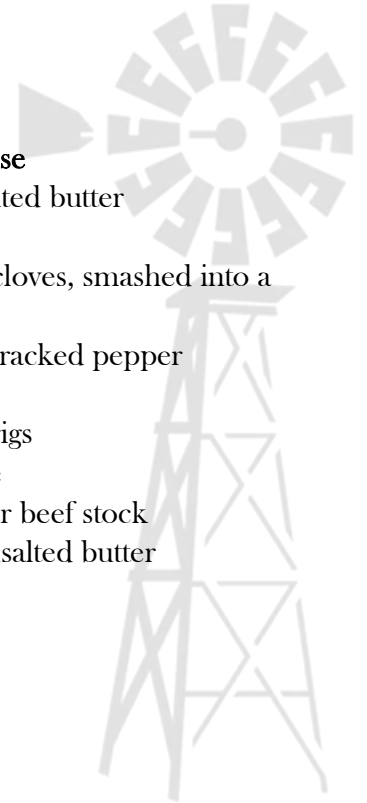
Roasted Red Pepper Purée

1 16oz. jar roasted red peppers, drained, and rinsed
Vegetable broth as needed
2 tablespoons olive oil
1 to 2 shallots minced
1 teaspoon pomegranate molasses
Pinch of saffron
Splash of sherry vinegar
Salt and pepper to taste

SERVES: 4

Black Garlic Bordelaise

1 ½ tablespoons unsalted butter
2 shallots, chopped
7 peeled black garlic cloves, smashed into a smooth paste
1 tablespoon freshly cracked pepper
1 bay leaf
6 to 8 fresh thyme sprigs
1 ½ cups dry red wine
2 cups unsalted veal or beef stock
2 tablespoons cold unsalted butter
Salt, to taste



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.

Roasted Red Pepper Purée

- Add the roasted red peppers to a blender and purée the peppers until smooth. If more liquid is needed add vegetable broth.
- In a large skillet add olive oil and shallot over medium heat and sauté for 1-2 minutes, or just until the shallot has softened, but not browned.
- Pour in the puréed peppers and add the pomegranate molasses, saffron, and a splash of sherry vinegar. Stir to combine.

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- Allow the sauce to come to a simmer. Turn the heat down to low and let the sauce simmer for 10-15 minutes, stirring often, or until the mixture is thick or to desired consistency.

Black Garlic Bordelaise

- In a medium sized saucepan over medium heat, melt the butter.
- Add the shallots and sauté, stirring occasionally, until tender and lightly golden, 6 to 8 minutes.
- Add the black garlic paste, pepper, bay leaf and thyme and stir to mix.
- Add the wine, bring to a boil and cook, stirring occasionally, until the liquid is reduced to 1/2 cup, 15 to 20 minutes.
- Add the stock and bring to a simmer, skimming off any excess fat, and cook for 15 minutes.
- Strain the sauce through a fine-mesh sieve into a saucepan and keep warm over very low heat. When ready to serve whisk in 2 tablespoons butter just until sauce thickens.

To Finish

On a warm plate, spread a generous amount of Roasted Red Pepper Puree. Place the Pan Seared Wagyu Striploin on top. Garnish with a spoonful of Black Garlic Bordelaise over the top or on the side as a dip. Serve immediately with a glass of Oakville Cabernet Sauvignon.