

Seared Wagyu Striploin with Black Garlic Aioli and Santa Rosa Plum Sauce paired with Davis Estates Okaville Cabernet Sauvignon

INGREDIENTS:

Seared Wagyu Striploin

1-1 ½ pound Wagyu New York Striploin steak
Kosher salt and freshly ground black pepper
1 tablespoon canola oil

Plum Sauce

1 pound Santa Rosa Plums. Cut in half and pit removed
1 cinnamon stick
1 cup red wine
¼ cup maple syrup
Salt and pepper to taste
4 tablespoons black garlic

SERVES: 4

Black Garlic Aioli

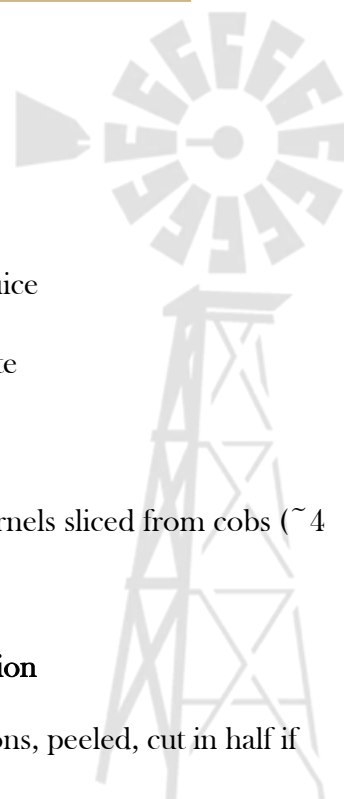
1 egg yolk
1 tablespoon Dijon
3 cloves black garlic
1 tablespoon lemon juice
1 cup canola oil
Salt and pepper to taste

Sautéed Corn

4 Tablespoons butter
4 ears yellow corn, kernels sliced from cobs (~ 4 cups kernels)
salt and pepper

Charred Cipollini Onion

2 tablespoons butter
1-pound cipollini onions, peeled, cut in half if large
Kosher salt and freshly ground black pepper



METHOD:

Seared Wagyu Striploin

- Preheat the oven to 450°F. A half hour before cooking, remove steak from refrigerator.
- Heat a large skillet over high heat. Pat steak dry and season generously with salt and pepper.
- Add oil to hot skillet; when it begins to smoke, add steak. Reduce heat slightly and cook steak until browned, about 4 minutes on each side.
- Transfer skillet to the oven. Roast until an instant-read thermometer inserted sideways into the steak registers 120°F. For medium-rare, about 6 to 8 minutes.
- Transfer steak to a cutting board and let it rest for 10 minutes. Slice meat across the grain.

Plum Sauce

- Combine plums, cinnamon, wine, and syrup in a sauce pan and cook over medium heat at a simmer for 30 minutes, stirring often to prevent scorching.
- Remove from heat and allow to cool.
- Once cooled place in blender and add black garlic, puree until smooth. Taste and adjust seasoning.

Black Garlic Aioli

- Place yolks, Dijon, lemon juice, and salt in food processor. Pulse to combine.
- Turn the processor on and slowly pour in oil. Process until aioli forms, about a minute.
- Turn processor off, scrap sides, process again until combined. Season with salt and pepper.

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Sautéed Corn

- Add butter to a large skillet over medium-high heat.
- Once melted, add corn, season salt and pepper and sauté until corn is crisp-tender, 4-5 minutes.

Charred Cipollini Onion

- Preheat oven to 350°F.
- Melt butter in a large non-stick or cast-iron skillet over medium heat.
- Add onions and toss to coat. Season to taste with salt and pepper.
- Transfer to oven and roast, tossing occasionally, until deeply caramelized and tender, about 30 minutes.

To Finish

On a warm plate, spread a generous amount of Plum Sauce. Place the Seared Wagyu Striploin on top. Garnish with a spoonful of Sautéed Corn, Charred Cipollini Onion with the Black Garlic Aioli on the side. Serve immediately with a glass of Okaville Cabernet Sauvignon.