

New York Strip with Chickpea and Piquillo Pepper Puree paired with Davis Estates Oakville Cabernet Sauvignon

INGREDIENTS:

Chickpea and Piquillo Pepper Puree

1½ cups chickpeas
½ medium yellow onion diced
2 garlic cloves
2 roasted piquillo peppers
½ cup of water or veggie stock

Fingerling Potatoes

1½-2 pounds fingerling potatoes
Salt
½-1 cup chermoula sauce (see recipe included)

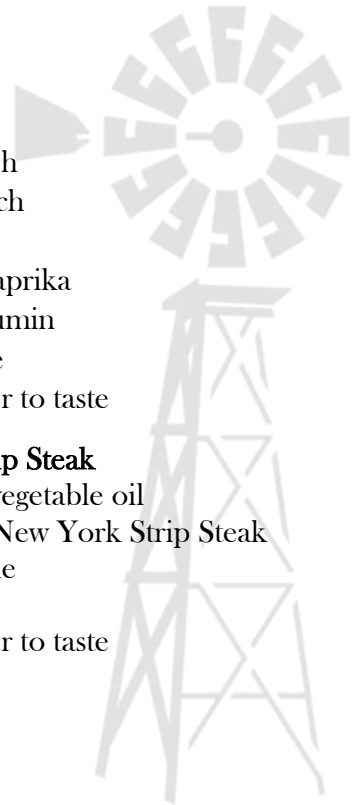
SERVES: 2-4

Chermoula

1 parsley bunch
1 cilantro bunch
2 garlic cloves
2 teaspoons paprika
2 teaspoons cumin
½ lemon, juice
salt and pepper to taste

New York Strip Steak

1 tablespoon vegetable oil
1-2 24 ounce New York Strip Steak
3 springs thyme
2 cloves garlic
salt and pepper to taste



METHOD:

Chickpea and Piquillo Pepper Puree

- In a medium saucepan, heat olive oil over medium heat.
- Add diced onion and garlic. Cook until soft but not browned, about 5 minutes.
- Add chickpeas, roasted peppers, and the stock or water.
- Simmer uncovered for 15-20 minutes, until chickpeas are very soft and liquid is slightly reduced.
- Transfer to a blender or use an immersion blender to purée until smooth. Add more liquid if needed for a creamy texture.
- Taste and season with salt and pepper as needed. Serve warm.

Chermoula

- Roughly chop parsley and cilantro, removing thicker stems.
- Place all ingredients in a food processor or blender.
- Pulse a few times until you get a coarse or smooth paste, your choice!
- Taste and adjust seasoning or lemon juice as desired.

Fingerling Potatoes

- Place potatoes in a large pot, cover with cold water, and add a good pinch of salt.
- Bring to a boil, then simmer until potatoes are fork-tender (about 15-20 minutes).
- Drain and let cool slightly. Cut into bite-size pieces.
- Toss warm potatoes with enough chermoula to coat generously. Serve warm or at room temperature.

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New York Strip Steak

- Thoroughly pat steak dry with paper towels. Just before cooking, 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.

To Finish

Generously, smear the chickpea and piquillo pepper puree on each warm plate. Top with 4 slices of the New York strip joined but the fingerling potatoes. Enjoy promptly with a glass of Davis Estates Oakville Cabernet.