

Pan-Seared Striploin with Café de Paris Butter paired with Davis Estates Oakville Cabernet Sauvignon

INGREDIENTS:

Café de Paris Butter

1 cup (2 sticks) unsalted butter, softened
2 small shallots, minced
2 garlic cloves, grated
2 teaspoons Dijon mustard
2 anchovy fillets, minced
2 teaspoons Worcestershire sauce
1 teaspoon paprika
1½ teaspoons curry powder
2 tablespoons parsley, chopped
2 tablespoons tarragon, chopped
Zest of 1 lemon
Salt & pepper

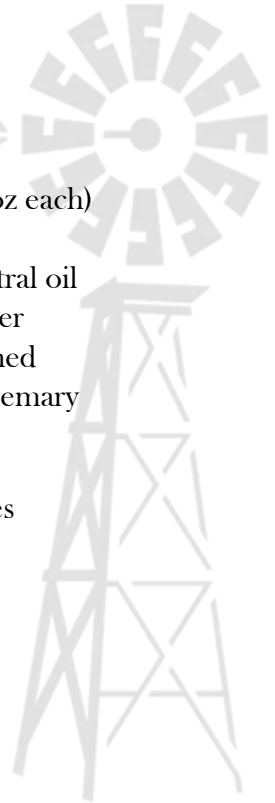
SERVES: 4

Pan-Seared Striploin

4 striploin steaks (8 oz each)
Salt & pepper
2-3 tablespoons neutral oil
3-4 tablespoons butter
4 garlic cloves, smashed
4 sprigs thyme or rosemary

Pomme Paille

4 large russet potatoes
Neutral oil for frying
Salt



METHOD:

Café de Paris Butter

- Mix all ingredients then shape into a log. Refrigerate until firm.

Pomme Paille

- Peel and julienne the potatoes then rinse, drain and dry them. In a medium pan heat oil to 350°F (175°C) and fry in batches 2-3 minutes until golden. Drain from the oil and sprinkle with salt. Keep warm until you are ready to serve.

Pan-Seared Striploin

- Pat steaks dry and season with salt and pepper. Heat a skillet with neutral oil and sear the steaks 2-3 minutes per side. Add the butter, garlic, thyme, or rosemary and baste 1-2 min. Cook to desired doneness. Let rest for 5 minutes before cutting.

To Finish

Plate the steaks, top each with a slice of Café de Paris butter. Serve pomme paille on the side or on top. Optional - drizzle pan juices over steaks.