

Slow Roasted Striploin with Grains of Paradise Carrot Purée paired with Davis Estates Oakville Cabernet Sauvignon

INGREDIENTS:

Roasted Striploin

2 12 ounce New York Strip Steaks
olive oil
salt and pepper

Grains of Paradise Carrot Purée

2 cups carrots, peeled and sliced
2 cups yellow onion, sliced (one medium onion)
½ teaspoon Grains of Paradise (substitute: black peppercorns and a hint of cardamom)
¼ cup heavy cream
2 tablespoons butter
Salt to taste

SERVES: 4

Truffle Custard

5 ounces soft truffle cheese (truffle Tremor, Brie with truffle, or similar)
½ cup milk
½ cup water
4 eggs, beaten
2 tablespoons truffle paste (or truffle oil for a milder option)
Salt to taste

Truffle Granola

1 cup hazelnuts, toasted and roughly crushed
1 ¼ cups oats, toasted
2 tablespoons honey
2 tablespoons truffle butter (regular butter with a touch of truffle oil)
5 tablespoons truffle paste (reduce for a milder flavor)

METHOD:

Truffle Granola

- If desired, granola can be made 2-3 days in advanced.
- In a saucepan over low heat, melt honey and truffle butter until bubbling slightly.
- In a bowl, combine oats, hazelnuts, and truffle paste.
- Pour hot honey-butter mixture over oat mix and stir well.
- Spread on a parchment-lined baking sheet and bake at 350°F for 5-7 minutes until golden brown. Let cool and break into clusters.

Truffle Custard

- If desired, custard can be made a few hours in advanced and gently reheated.
- In a saucepan, bring milk and water to a light simmer. Add cheese, stirring until melted and fully incorporated.
- Slowly whisk in beaten eggs. Cook gently, stirring constantly, until mixture reaches 160°F and begins to thicken (like a loose custard).
- Remove from heat, let cool slightly, then blend in a food processor until smooth.
- Stir in truffle paste and salt to taste. Keep warm or gently reheat before serving.

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Carrot Purée with Grains of Paradise

- If desired, purée can be made a few hours in advanced and gently reheated.
- In a saucepan, melt butter over medium heat.
- Add carrots, onions, Grains of Paradise, and a pinch of salt. Sauté for 20 minutes, stirring occasionally until soft.
- Add cream and simmer for 5 more minutes.
- Transfer to a blender and purée until smooth, add salt to taste. Add a splash of stock or water if too thick.

Slow Roasted Striploin

- Preheat oven to 300°F and heat a skillet.
- Rub steaks with olive oil, salt, and pepper on both sides. Sear in a hot skillet for 2 minutes per side until browned.
- Transfer to the oven and roast for about 10-15 minutes, or until internal temp reaches 120°F - 125°F.
- Rest steaks for 10 minutes, then slice against the grain.

To Finish

Gently smear the carrot purée with the back of a spoon on each plate. Lay the sliced striploin over the top of the carrot purée. Top each plate with dots of the truffle custard and a sprinkle of truffle granola. Also great with roasted mushrooms or eggplant steaks for a vegetarian option!