

Slow Roasted Striploin with Pomme Frites, Black Garlic Catsup and Arugula Purée paired with Davis Estates Calistoga Cabernet Sauvignon

INGREDIENTS:

SERVES: 4-6

Slow-Roasted Striploin

1 24 ounce New York Strip Steak
1 tablespoon olive oil
Salt and pepper to taste

Pomme Frites

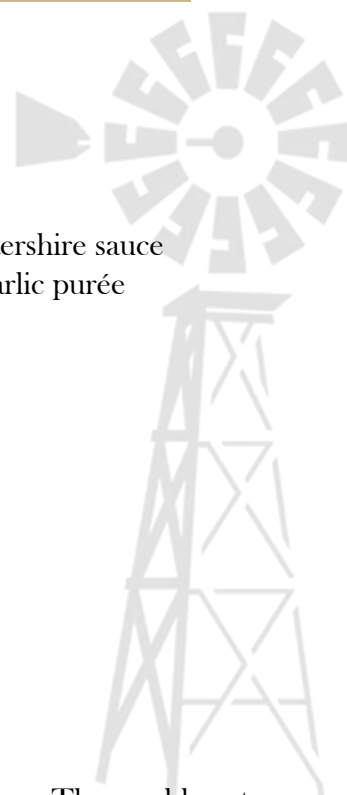
3 quarts water
2 tablespoon sugar
2 tablespoon salt
3 large russet potatoes, cut into sticks

Black Garlic Catsup

1 cup ketchup
1 tablespoon Worcestershire sauce
2 tablespoons black garlic purée

Arugula Purée

1 cup olive oil
2 cups arugula
Pinch of salt



METHOD:

Slow-Roasted Striploin

- Remove the striploin from the refrigerator at least 1 hour before cooking to temper. Thoroughly pat your striploin dry then generously season with salt and pepper.
- Preheat oven to 275°F.
- Place on a rack set over a sheet tray and roast until the internal temperature reaches 125°F for medium-rare. Remove from oven and rest for 20–30 minutes.
- Just before serving, heat a pan over high heat with a small amount of oil and sear the striploin on all sides until deeply browned.
- Slice against the grain and finish with flaky salt if desired.

Pomme Frites

- Bring the water, sugar, and salt to a boil. Add the potatoes and boil for 6 minutes.
- Remove potatoes and drain well. Refrigerate until completely cold.
- Deep-fry at 350°F until golden brown and crisp.
- Transfer to a bowl and season immediately with salt.

Black Garlic Catsup

- Combine all ingredients in a mixing bowl. Mix until fully smooth and well incorporated.
- Adjust seasoning if needed and refrigerate until use.

Arugula Purée

- Add all ingredients to a blender. Blend until completely smooth and vibrant green.
- Strain through a fine mesh cloth. Store chilled until ready to use.

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To Finish

On a warm plate, spread a generous amount of Black Garlic Catsup. Place the Slow-Roasted Striploin on top. Garnish with a few Pomme Frites and Arugula Purée on the side. Serve immediately with a glass of Calistoga Cabernet Sauvignon.