

Slow Roasted Striploin with Sauce Foyot, Pommes Pavé and Glacé Shallot paired with Davis Estates Calistoga Cabernet Sauvignon

INGREDIENTS:

Slow-Roasted Striploin

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

Sauce Foyot

2 tablespoons white wine reduction
1 cup + 1 tablespoon butter
4 egg yolks
1 teaspoon Dijon mustard
1/3 cup + 1 tablespoon demi-glace
Salt and pepper to taste

For the white wine reduction:

2 cups white wine
1 small shallot, rough chop
2 cloves garlic
2 sprigs Tarragon
2 sprigs thyme
2 sprigs parsley
10 black peppercorns

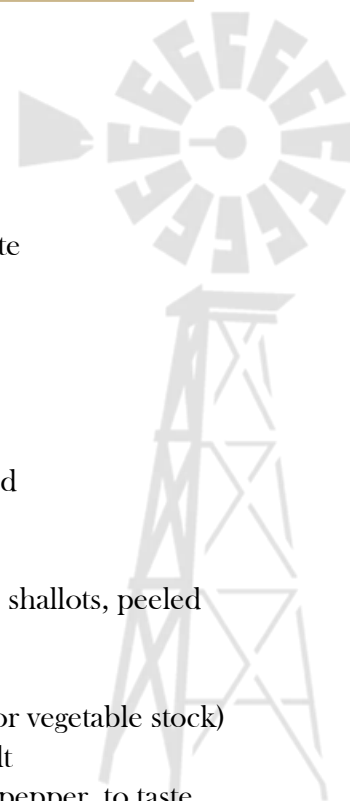
SERVES: 4-6

Pommes Pavé

3-4 russet potatoes
Olive oil
Salt and pepper to taste
1 1/2 cups cream
3 tablespoons butter
1 teaspoon cumin
1 bay leaf
1 shallot
5 cloves garlic smashed

Glacé Shallot

1 pound (450 g) small shallots, peeled
2 tablespoons butter
1 tablespoon sugar
1 cup chicken stock (or vegetable stock)
1/2 teaspoon kosher salt
Freshly ground black pepper, to taste



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.

Sauce Foyot

- For the white wine reduction: Combine all ingredients in a small saucepot and reduce the liquid until there is about 2-3 tablespoons left. Strain the reductions and reserve.

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- In a tall narrow container combine the reduction, egg yolks, and mustard. (We use a straight walled beaker, the idea being you want to just be able to fit an immersion blender into the container. If you don't have an immersion blender a regular blender will work as well).
- In a small saucepot bring your demi-glace to a low simmer, then turn the heat off.
- In another small saucepot heat the butter over high heat stirring constantly until the butter stops foaming (this is important).
- Drop the heat to low, add your beef tallow and simmer for another minute or so until the tallow is melted completely. Pour the butter/ tallow mixture into a glass measuring cup that's easy to pour out of.
- Slowly drizzle the hot butter into the egg yolks while emulsifying with the immersion blender. The sauce should come together and become creamy. Add the demi-glace and then season to taste with salt and pepper.
- Optional: Traditionally this sauce is finished with chopped herbs, (parsley, chives and tarragon are all great) however, since they discolor quickly we simply add a sprinkle of herbs on top of the sauce right as we are plating the meal.

Pommes Pavé

- Peel the potatoes and submerge them in cold water. In a sauce pot simmer the cream, butter, cumin, bay leaf, shallot and garlic. Season to taste with salt and pepper. Strain the cream into a medium bowl and set aside to cool.
- Line a 8 x 12 2qt pan with parchment paper, use a little oil on the pan to get the parchment to adhere. Cut a piece of cardboard that will just fit in the top of the pan.
- Once the cream is cooled to room temperature begin slicing your potatoes. Trim the edges of the potatoes so they are roughly rectangular.
- Using a mandolin (essential) slice the potatoes lengthwise into sheets that are approximately 1/16 of an inch thick and submerge them in the cream mixture.
- Add the sliced potatoes to the prepared loaf pan, allowing any excess cream to drip into the bowl before laying them flat in the pan (overlap is fine!), forming one layer at a time. For a compact potato terrine, you'll want to occasionally press down on the potatoes to even out the layers.
- Cover the potatoes with another piece of parchment and cover the pan with foil.
- Bake at 350 degrees F for 90 - 100 minutes.
- Remove the potatoes from the oven and remove the foil, let the pave cool for 30 minutes.
- Place the cardboard on the top of the potatoes (with the parchment still covering the potatoes) and weigh it down evenly. I like cans of beans for this. Leave the potatoes in the fridge with the weight on top overnight.
- The next day remove the weight and turn the pave out onto a cutting board. Portion the pave and then crisp them in a pan with olive oil and butter, over medium heat, until golden brown. Season with salt and pepper.

Glacé Shallot

- Trim the root end of the shallots just enough to remove the tough base while keeping them intact.
- In a sauté pan, combine the shallots, butter, sugar, stock, and salt.
- Bring to a simmer over medium heat. Reduce heat and cook gently, uncovered, for 20-30 minutes, turning the shallots occasionally.
- Continue cooking until the liquid has reduced to a glossy glaze and the shallots are tender when pierced with a knife. Toss the shallots in the remaining glaze to coat evenly.

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To Finish

On a warm plate, place the Slow-Roasted Striploin. Garnish with a spoonful of Sauce Foyot and Pommes Pavé topped with Glacé Shallot on the side. Serve immediately with a glass of Calistoga Cabernet Sauvignon.