

Slow Roasted Striploin with Celery Root Purée and Sauce Au Poivre paired with Davis Estates Howell Mountain Cabernet Sauvignon

INGREDIENTS:

Slow-Roasted Striploin

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

Celery Root Purée

2 celery roots, peeled medium dice
1 medium Yukon gold potato, peeled and diced
1 large shallot, small dice (about ½ cup)
2 cloves garlic
½ cup butter (1 stick), unsalted
½ cup heavy cream

SERVES: 4-6

Sauce Au Poivre

1 cup Demi Glace
1 large shallot, small dice (about ½ cup)
2 tablespoons black peppercorns, large grind
2 tablespoons green peppercorns, large grind
¼ cup brandy or cognac
¼ cup heavy cream
2 tablespoons butter
Salt to taste

METHOD:

Slow-Roasted Striploin

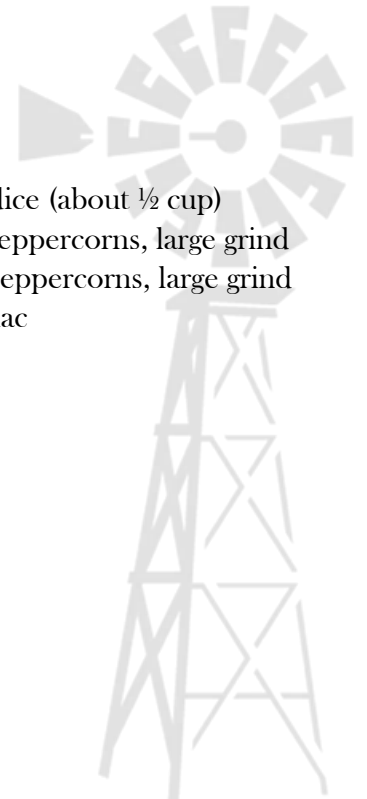
- Remove the striploin from the refrigerator at least 1 hour before cooking to temper. Thoroughly pat your striploin dry then generously season with salt and pepper.
- Preheat oven to 275°F.
- Place on a rack set over a sheet tray and roast until the internal temperature reaches 125°F for medium-rare. 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.

Celery Root Purée

- Combine all ingredients in a medium saucepan and bring to a gentle simmer. Reduce the heat to low and cook for 35 minutes, or until the celery root is completely tender.
- Strain the mixture, reserving the cooking liquid.
- Transfer the cooked celery root mixture to a blender. Blend on medium speed, gradually adding the reserved cooking liquid as needed, until the purée is smooth and creamy.
- Season to taste with salt and freshly ground black pepper.

Sauce Au Poivre

- In a medium saucepan, melt 1 tablespoon of butter over low heat. Add the shallots and cook until translucent and softened, about 3–5 minutes.
- Add the black and green peppercorns and brandy. Increase the heat to medium and cook until the brandy has reduced by about 90%.



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- Add the demi-glace and heavy cream. Bring to a gentle simmer and cook until the sauce has thickened enough to coat the back of a spoon.
- Remove from the heat and whisk in the remaining butter until smooth and glossy. Season to taste with salt.

To Finish

On a warm plate, spread a generous amount of Celery Root Purée. Place the Slow-Roasted Striploin on top. Garnish with a spoonful of Sauce Au Poivre. Serve immediately with a glass of Howell Mountain Cabernet Sauvignon.