Striploin with Sauce a la Dianne and Whipped Garlic Potatoes paired with Davis Estates Howell Mountain 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

Whipped Garlic Potatoes
2 ½ cups Yukon Gold potatoes, peeled and cut into 1 inch dice
¼ cup garlic cloves
3/4 cup heavy cream
¼ cup butter, unsalted
3 tablespoons salt

Sauce a la Dianne
1 cup reduced beef demi glace
⅛ cup heavy cream
¼ cup + 1 tablespoon cold unsalted butter
⅛ cup whole grain mustard
⅛ cup dijon mustard
½ cup shallots, small dice
2 teaspoons black pepper
1 tablespoon garlic, minced
1 tablespoon parsley fine chop
⅓ cup cognac
¼ cup red wine
Kosher 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.

Whipped Garlic Potatoes

- In a medium sauce pot, combine the potatoes, garlic and salt. Cover with cold water and bring to a simmer.
- In a separate pot combine the cream and butter. Heat over low heat until the butter is completely melted.
- Simmer the potatoes for 25-30 minutes until they are completely cooked.
- Strain the potatoes and garlic and then pass them through a food mill into a bowl.
- Add the melted butter/ cream mix and combine with a whisk until smooth, taste for seasoning and add salt if desired.
- Pass the potato/cream/butter mix through a fine mesh strainer. This is optional but will give you the smoothest possible texture.

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Sauce a la Dianne

- In a medium saucepan, melt 1 tablespoon of butter over medium heat. Once it's melted add the shallots and black pepper and sauté for 3-4 minutes until the shallots are soft.
- Add the garlic and sauté for another minute or two until the garlic begins to brown a little.
- Add the wine and the cognac. It might ignite, remain calm. Once the wine and cognac is reduced by ¾ add the mustards, demi glace and cream. Season with a large pinch of salt.
- Simmer over medium heat until the sauce reduces by about ¼ to ⅓ and is thick enough to coat a spoon.
- Whisk in the remaining butter and check for seasoning. Add kosher salt as needed.
- Right before serving, whisk in the chopped parsley.

To Finish

On a warm plate, spread a generous amount of Whipped Garlic Potatoes. Place the Slow-Roasted Striploin on top. Garnish with a spoonful of Sauce a la Dianne. Serve immediately with a glass of Howell Mountain Cabernet Sauvignon.