

GRILLED TRI-TIP WITH GOAT CHEESE AND HERB CUSTARD, SHAVED FENNEL, RADISH AND FIG JAM

PAIRED WITH 2017 CABERNET FRANC | YIELDS 2 PORTIONS

TRI-TIP INGREDIENTS

¾ pound Tri-tip Steak
2 tablespoons fresh Garlic, chopped
2 tablespoons fresh Rosemary, chopped
¼ cup Olive Oil
Kosher Salt and freshly ground Pepper
Fennel for garnish
Radish for garnish

METHOD

1. Mix the garlic, rosemary and olive oil together and place in a large ziplock bag.
2. Add the tri-tip pieces, squeeze the bag to mix the steak and marinade then close the bag, pressing out as much air as possible. Refrigerate the steak for 12-24 hours to marinate.
3. Preheat the grill, and remove the steak from the bag. Season the steak with salt and pepper.
4. Grill for 8-10 minutes turning, as needed. Then remove steak tips from the grill and allow to rest 3-5 minutes before serving.
5. Serve immediately with the goat cheese and herb custard along with the fig jam. For garnish add sliced radish with a few pieces of shaved fennel.

FIG JAM INGREDIENTS

½ cup Mission Figs, diced
¼ cup Balsamic Vinegar
1 cup Red Wine, pinot noir, table wine or cabernet
4 cups Sugar

METHOD

1. Combine the figs, vinegar and wine and cook over medium heat for 30 minutes and reduced by a quarter.
2. Add the sugar and cook over medium low heat until slightly thick. It will thicken when cooled.
3. Keeps under refrigeration for 2 months. Serve over grilled or roasted meat or cheese. Yields about 3 cups.

GOAT CHEESE & HERB CUSTARD INGREDIENTS

2 cups Half-and-Half
2 tbsps Onion, chopped
2 Garlic Cloves, smashed
1 Bay Leaf
1 sprig Thyme
2 tbsps Chives, sliced very thin
1 tbsps Dill, minced
1 tbsps Parsley, minced
6 ounces Goat Cheese
2 large Eggs
2 large Egg Yolks
To taste Salt

METHOD

1. Combine half and half, onion, garlic, bay leaf, and thyme in a medium saucepan over medium heat until bubbles start to form around the edges of the pan.
2. Preheat the oven to 350°F.
3. Remove from heat. Let stand 5 minutes, then strain into a glass measuring cup. Discard solids.
4. Add goat cheese and whisk until smooth.
5. Whisk eggs and yolks in a bowl. Add chopped herbs then slowly whisk in the goat cheese mixture and season with salt.
6. Spray a 4 cup ceramic baking dish or 6-4 oz. ramekins. Pour the goat cheese mixture into each dish.
7. Place in a large roasting pan. Fill roasting pan with boiling water reaching half way up the sides of the dishes. Carefully transfer to the oven.
8. Bake 30-40 minutes, until the center is set but still wobbly.
9. Remove from heat and let cool for 5 minutes. Serve warm.