

# BAVETTE STEAK WITH TRUFFLE MASHED POTATOES AND BLACK GARLIC BALSAMIC PAN SAUCE

PAIRED WITH 2023 MOUNTAIN CUVÉE | YIELDS 4-6 SERVINGS

## STEAK INGREDIENTS

2 lbs Bavette Steak  
 Kosher Salt  
 Black Pepper, freshly ground  
 1 Tbsp Neutral Oil (Grapeseed or Avocado), plus 3 Tbsp to baste  
 1 sprig Thyme  
 1 Garlic clove, smashed

## SAUCE INGREDIENTS

1 small Shallot, minced  
 2-3 Black Garlic cloves, smashed or puréed  
 1/2 cup Red Wine  
 3 Tbsp Balsamic Vinegar  
 1 cup Beef Stock  
 1tsp Honey or Sugar  
 Arrowroot (or Cornstarch) Slurry:  
 1 tsp Arrowroot  
 1 Tbsp cold Water  
 Kosher Salt  
 Black Pepper, freshly ground

## MASHED POTATOES

2½ lbs Yukon Gold Potatoes, peeled, cut into chunks  
 4 Tbsp unsalted Butter  
 ½ cup warm Half and Half  
 ½ cup Sour Cream  
 1-2 tsp Truffle Powder or Truffle Salt (to taste)  
 Kosher Salt  
 Black Pepper, freshly ground

## STEAK METHOD

1. Pat steak completely dry and season generously with salt and pepper.
2. Heat a cast-iron skillet until very hot.
3. Add oil and sear the bavette 2-3 minutes per side for medium-rare.
4. Add additional oil (or butter), thyme, and smashed garlic to pan; baste steak while cooking 30-60 seconds.
5. Remove steak to a cutting board, tent loosely with foil and rest 5-7 minutes while making sauce.
6. Slice bavette thinly against the grain and on a bias.

## SAUCE METHOD

1. Pour off the excess fat from the steak pan, leaving 1 teaspoon in the pan. Keep the golden browned bits (fond). If the fond is burnt, wipe the pan clean.
2. Add the minced shallot; cook 30-60 seconds until translucent.
3. Add red wine and scrape up fond; reduce by half.
4. Add the smashed black garlic and balsamic vinegar; whisk to dissolve.
5. Add beef stock and simmer 4-5 minutes until slightly reduce.
6. Whisk in slurry and simmer 30-45 seconds until sauce coats a spoon.
7. Taste and adjust with salt, pepper, honey, or a splash more balsamic.

## MASHED POTATOES METHOD

1. Simmer potatoes in salted water until tender.
2. Drain and allow steam to rise off potatoes to dry them for 2 minutes.
3. Mash with butter and enough warm cream for a silky consistency.
4. Season with salt, pepper, and truffle power to desired aroma. Keep warm.