

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
½ cup Red Wine
3 Tbsp Balsamic Vinegar
1 cup Beef Stock
1 tsp 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.