

BLACK PEPPER BRAISED BEEF WITH DATE-SHALLOT AGRODOLCE, GARLIC BEAN PURÉE, AND CRISPY SHALLOT

PAIRED WITH 2022 ELE' RIVAGE | YIELDS 6 SERVINGS

BLACK PEPPER BEEF

Yields 6 entrée portions

- 4 lb beef chuck roast,
cut into 3–4 large pieces
- 1 tbsp kosher salt
- 1 tbsp coarsely cracked
black pepper
- 2 tbsp neutral oil
- 1 large yellow onion, sliced
- 5 garlic cloves, smashed
- 2 tbsp tomato paste
- 1½ cups dry red wine
- 3 cups beef stock, approximately
- 1 tbsp Worcestershire sauce
- 4 sprigs thyme
- 2 sprigs rosemary
- 2 bay leaves

AGRODOLCE

Yields about 1½ cups

- 4 large shallots, finely diced
- 1 tbsp olive oil
- 1 cup pitted dates, finely diced
- ½ cup red wine vinegar
- ⅓ cup dry red wine
- ¼ cup water
- 2 tbsp balsamic vinegar
- 1 tsp mustard seed
- ½ tsp coarsely cracked
black pepper
- ½ tsp kosher salt
- 1 tsp fresh thyme leaves

METHOD

1. Season beef with salt and cracked black pepper.
2. Heat oil in a Dutch oven or heavy roasting pan. Brown beef deeply on all sides; remove.
3. Add onion and cook until beginning to brown, 6–8 minutes.
4. Add garlic and tomato paste and cook 1–2 minutes.
5. Add red wine, scraping up the browned bits. Reduce by about half.
6. Add beef stock, Worcestershire, thyme, rosemary, and bay leaves.
7. Return beef to the pan. Liquid should come approximately halfway up the meat.
8. Cover and braise at 300°F for 3–3½ hours, or until fork-tender but still able to hold its shape.
9. Remove beef. Strain the braising liquid and skim excess fat.
10. Reduce the liquid until rich and lightly sauce-like.
11. Cut or gently pull the braised beef into 6 generous portions, approximately 6–7 oz of cooked beef each.
12. Return beef to the jus and reheat gently for service.

METHOD

1. Heat olive oil over medium-low heat.
2. Add shallots and cook until soft, about 5 minutes, without heavily browning.
3. Add the dates, red wine vinegar, wine, water, balsamic vinegar, mustard seed, pepper, and salt.
4. Simmer gently for 10–12 minutes, until the dates soften and the mixture becomes glossy and slightly syrupy. Stir in thyme.
5. Taste and adjust with additional vinegar if necessary.

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GARLIC BEAN PURÉE

Yields about 5 cups

3 cans cannellini or

Great Northern beans,

15 oz each, drained and rinsed

1 whole head garlic, roasted

1–1½ cups chicken or

vegetable stock

¼ cup extra-virgin olive oil

3 tbsp unsalted butter

1½ tbsp fresh lemon juice

1½ tsp kosher salt, or to taste

½ tsp black pepper

1 tsp finely chopped fresh rosemary

METHOD

1. Combine the beans, roasted garlic, and 1 cup stock in a saucepan. Simmer gently for 8–10 minutes.
2. Purée until very smooth.
3. Blend in olive oil and butter. Add lemon juice, salt, pepper, and rosemary. Add additional stock as necessary to make a soft, creamy purée that will hold the beef but isn't stiff.

CRISPY SHALLOTS

Yields garnish for 6 entrées

4 large shallots

¾ cup all-purpose flour

¾ tsp kosher salt

Neutral oil for frying

METHOD

1. Slice shallots very thinly and separate into rings.
2. Toss with flour and shake off excess.
3. Fry at 325–335°F in small batches until lightly golden.
4. Drain on paper towels and season immediately with salt.
5. Cool shallots completely before storing loosely covered at room temperature.