

SOUS VIDE TRI TIP STEAK WITH HORSERADISH MASH, PORT REDUCTION AND PARMESAN CRISPS

PAIRED WITH 2018 MOUNTAIN CUVÉE | YIELDS 4 SERVINGS

STEAK SOUS VIDE INGREDIENTS

- 3 lbs Tri Tip
- 2 tbsp Kosher Salt
- 1 tsp freshly ground Black Pepper
- 2 tbsp Garlic Cloves, minced
- 2 tsp Olive Oil

STEAK METHOD

1. Trim fat to less than ¼" on the Tri Tip. Season all over with salt, pepper and garlic.
2. Vacuum seal and refrigerate for 24 hours.
3. Preheat sous vide to 130°F then submerge tri tip.
4. Once heat resumes to 130°F, set timer for 7 hours. Maintain water level while cooking.
5. After 7 hours in sous vide, remove from water and allow to rest at room temperature for 20-30 minutes to allow juices to equalize.
6. Remove tri tip from vacuum bag and pat dry. Season with additional salt and pepper, if desired and rub the exterior of the meat with 2 tsp of olive oil.
7. Heat a cast iron pan over medium high heat. Once heated, add tri tip and sear well, turning every 2 minutes until caramelized.
8. Remove from pan and rest 10 minutes before slicing thin for service.

SERVICE

1. Place 1 cup of horseradish mash (see reverse side for the recipe) on a warm plate.
2. Place 6 oz of sliced beef on top.
3. Sprinkle the parmesan crisp over the beef.
4. Drizzle with 1 oz of port reduction.
5. Serve immediately.

PORT REDUCTION

12 oz Ruby Port

1. Place port in a heavy bottomed saucepot over very low heat.
2. Allow port to reduce VERY slowly for 2 hours. (Too high heat will burn the sugars before reducing the liquid.)
3. Remove port from the heat and allow to cool completely. The consistency should be slightly thinner than honey. If it is too thick, add water; if too thin, cook longer over very low heat.
4. If ready, reserve for service.

PARMESAN CRISPS

½ lb Parmesan Cheese

1. Preheat oven to 350°F. Cover a sheet tray with parchment paper and spread a thin layer of shredded parmesan over the top.
2. Place in the oven for 8-10 minutes or until bubbly and light brown.
3. Remove from oven and cool completely.
4. Break parmesan into pieces for service.

HORSERADISH MASH

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HORSERADISH MASH INGREDIENTS

- 1 lb Russet Potato, scrubbed clean, diced
- 2 tbsp Kosher Salt, separated
- ½ cup Sour Cream
- 4 tbsp Butter
- ¼ tsp Freshly ground Black Pepper
- ¼ cup Hot Horseradish

METHOD

1. Submerge diced potato in cold, water with 1 ½ tbsp of salt and bring to a boil. Reduce heat slightly to a high simmer and continue cooking until tender.
2. Drain potatoes and return to pot. Add sour cream, butter, remaining ½ tbsp salt and ¼ tsp pepper.
3. Mash with a potato masher or whip in a mixer until fluffy and well combined.
4. Add horseradish and combine.
5. Taste and adjust consistency or seasoning, if needed.
6. Keep hot in a warm oven until service.