



COOKING PASSION SINCE 1877

ENTRECÔTE STEAK & TARRAGON SAUCE



2-4 Servings

INGREDIENTS

ENTRECÔTE STEAK

1 thumb-sized piece of ginger
2 red chilies
2 tablespoons oil
1 entrecôte steak (about 3 cm thick)
300 gr fresh porcini mushrooms
1 to 2 hops vines
1 to 2 tablespoons olive oil for browning
1 tablespoon **butter**
1 teaspoon chopped parsley
1-2 teaspoons coarse sea salt
1-2 teaspoons pepper from the mortar

TARRAGON SAUCE

Tarragon sauce ingredients:
30 ml white wine vinegar
50 ml dry **white wine**
4 to 5 peppercorns (white)
2 shallots
200 gr **butter**
3 **egg yolks**
Pinch of salt
Dash of cayenne pepper
½ bunch of tarragon

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

Peel and finely chop the ginger. Slice the chilies into rings. Using a mortar and pestle, crush the ginger, chilies, and 1 to 2 tablespoons olive oil into a paste. Rub the paste into the meat and marinate for about half an hour. While the meat is marinating, clean the mushrooms and cut lengthwise into thin slices.

Wrap the hops vines around the meat and loosely knot. Add oil to a hot cast iron skillet, then sear the meat on level 9 over high heat for about 1 to 2 minutes per side, then reduce the heat to level 3 and continue to cook slowly for another 3 minutes per side. Let the steak rest for about 6 minutes.

In the meantime, add butter to a pan and slowly sauté the porcini mushrooms on level 5 over medium heat for about 4 to 5 minutes, then season with salt and pepper and sprinkle with parsley. Slice the steak and season with salt and pepper before eating. Serve with the mushrooms and the tarragon sauce

Tarragon sauce preparation:

Add the white wine vinegar, wine, pepper, and finely chopped shallots to a small pot and cook on level 3 until the liquid has been reduced to about one third of the original volume. Afterwards, strain through a sieve and set the stock aside to cool.

Melt the butter on level 1-2 (the melted butter should be lukewarm before using). Add the egg yolks and the stock reduction to a stainless steel bowl. Position the bowl over a hot water bath and, using a whisk, beat briskly for about 4 minutes until frothy.

Slowly drizzle the lukewarm butter into the beaten egg mixture, stirring gently. Fold in the chopped tarragon and season to taste with salt and a dash of cayenne pepper.