

Entrecôtes à la bordelaise

Ingredients (serve 4):

- . 4 rib steaks (entrecôtes) of 180g/6.35oz each
- . 2 dl veal stock
- . ½ bottle of young Bordeaux red wine
- . 100g/3.52oz butter + 40g/1.41oz for cooking
- . 1 teaspoon sugar
- . 50g/1.76oz shallots
- . 30g/1.05oz duck fat or butter
- . Salt and pepper

Preparation time: 20 minutes

Cooking time: 15 minutes

Preparation

Sauce:

Bring the wine up to the boil with the sugar (to take off any acidity), let it reduce by half, add the veal stock, reduce by a third, season, keep warm in a bain-marie.

Just before serving, lightly whisk in the butter, check the seasoning.

Caramelised shallots:

Dice the shallots, caramelize gently in duck fat or in butter in a pan until translucent. Season to taste.

Fry the steaks in butter according to your guests' taste. Season.

Presentation

Serve the steaks on a bed of the sauce, sprinkled with a spoonful of shallots.

Delicious with sautéed potatoes (with garlic and parsley).



My cheese selection
BRÉBIS DES PYRÉNÉES
FRANCE - PYRÉNÉES EWE



*«My favorite wine:
Bordeaux Rouge, full-bodied and fruity.»*

TASTING NOTES

*Expressive nose of black berries.
Fruit driven on the palate with
a long and spicy aftertaste.*

Comments