

## SEARED STEAK WITH MUSTARD, SHALLOT AND HERB CREAM SAUCE

PAIRED WITH 2015 MOUNTAIN CUVÉE | 2 PORTIONS

### INGREDIENTS

- |   |                                     |
|---|-------------------------------------|
| 2 each Beef Steaks, New York Strip or Tenderloin, 8 oz each | 1 Tablespoon Worcestershire sauce   |
| To Taste Salt and Black pepper, freshly ground              | ½ Cup Beef stock                    |
| 1 Tablespoon Olive oil                                      | ¼ Cup Brandy                        |
| 2 Tablespoon Shallot, minced                                | 2 Ounces Heavy Cream                |
| 2 Tablespoon Dijon mustard                                  | 1 Tablespoon Parsley, fresh chopped |
|   | 1 Tablespoon Chives, fresh chopped  |

### METHOD

1. Pre-heat a heavy sauté pan over high heat.
2. Season the steaks on both sides with salt and pepper.
3. Add the oil to the pan.
4. Immediately add the steaks to the hot pan. Do not overcrowd.
5. Cook for 5-8 minutes on each side, depending on the thickness. Adjust heat to medium-high, if needed.
6. Remove cooked steaks from the pan, place on a plate and tent with foil to allow meat to rest while the sauce is made.
7. Add the shallot to the pan and cook for 1 minute or until aromatic, but not brown. (Add additional oil, if needed)
8. Add the mustard, Worcestershire and stock and stir well to combine.
9. Remove the pan from the stove and add the brandy. Return the pan to the burner carefully so brandy doesn't ignite then add the heavy cream.
10. Reduce the heat and simmer the sauce until it will thinly coat the back of a spoon.
11. Add parsley and chives and stir to combine.
12. Taste the sauce and adjust seasoning, if needed.
13. Serve steak and sauce on a pre-heated plate with accompaniments.
14. The sauce can be made separately and served over grilled steak or roasted meat.