

J·DAVIES ESTATE

RECIPE

SEARED STEAKS WITH CAPER RELISH

Recipe by Ashley Rodriguez

PAIR WITH:

"jd"
CABERNET SAUVIGNON



INGREDIENTS

CAPER RELISH

2 cups (packed) assorted herbs
(such as Parsley, basil, mint,
cilantro, chives)

1 clove garlic, smashed

3 scallions, white and green parts
thinly sliced

zest of 1 lemon

1 tablespoon lemon juice

2 teaspoons fish sauce

1/3 cup capers, drained

1/4 cup Extra Virgin Olive oil

Salt and pepper

1/3 cup finely grated parmesan

STEAK

2 New York Strip steaks
(or whichever cut you'd prefer)

Salt and pepper

2 tablespoons olive oil

2 tablespoons butter

1 garlic clove, smashed

PREPARATION

Caper Relish

- In the bowl of a food processor combine the herbs, garlic and scallions.
- Pulse until finely chopped.
- Add the lemon zest and juice, fish sauce, capers, olive oil, pinch of salt and pepper, and Parmesan then pulse to combine.
- Scrape down the sides of the bowl then pulse a few more times for good measure.
- Taste and adjust seasoning to your liking.
- It should taste quite strong and pungent to stand up next to the steak.

Steak

- Season the steak with salt and pepper, generously.
- In a large cast iron skillet add the olive oil and butter.
- Once the pan is smoking carefully add the steak and garlic clove.
- Leave it be, undisturbed for five minutes to build up a good crust.
- Flip the steak then begin basting it with the garlic-tinged butter and oil using a spoon and tilting the pan if needed.
- Continue to cook until desired doneness, about 4 minutes more on the other side for medium rare (135°F).