

SKILLET-FRIED CHATEAUBRIAND WITH  
TRUFFLED AIOLI AND SAGE-SALTED FRIES

WITH SPIER 21 GABLES CABERNET SAUVIGNON



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*21 Gables*

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*Prime steak like Chateaubriand indeed calls for a touch of culinary finesse. With this in mind, we've kept the preparation simple, allowing the excellent flavour of the meat to take centre stage. This exquisite dish is perfect for a shared celebration meal for two.*

*Our recommended accompaniment, the 21 Gables Cabernet Sauvignon, is a classic ode to the richness of the steak. Its sumptuous, aromatic profile of cassis and violet with a hint of cedar and pencil lead enhances the dining experience. This full-bodied and concentrated wine culminates in a smooth finish, making it a perfect match for this exceptional dish.*

## INGREDIENTS

Serves 2

*For the aioli:*

2 XL egg yolks  
10 ml Dijon mustard  
1 small garlic clove  
a few drops of truffle oil  
30 ml (2 tablespoons) fresh lemon juice  
(or apple cider vinegar)  
a pinch of salt  
about 100 ml canola oil

*For the sage-salted fries:*

30 ml (2 tablespoons) salt flakes  
3-4 sage leaves, finely chopped  
2-3 cups oven-bake potato fries, cooked to your liking, for serving

*For the steaks:*

About 500-600 g mature Chateaubriand steak at room temperature  
60 ml butter  
2-3 sprigs thyme  
1 clove garlic, bruised

*Prepare the aioli:*

Add the yolks, mustard, garlic, truffle oil, lemon juice, and salt to a cup that fits a stick blender.

Blend briefly with a stick blender, then add the oil in a thin stream while blending continuously. Continue mixing and adding the oil until you have a luscious thick mayonnaise.

*Prepare the sage-salted fries:*

In a pestle and mortar or small blender, blend the salt and sage until you have a pale green herb salt. Set aside.

Before serving with the steak, bake your fries until golden brown, then season with the sage salt as soon as it comes from the oven.

*Prepare the steak:*

Preheat the oven to 180°C.

Use kitchen string to tie the steak into a neat thick round so it doesn't flap open, then season both sides with salt and pepper. Heat a skillet to the smoking point, add the butter and thyme and immediately add the steak. Char on each side until crusty (about 3 minutes a side), then carefully transfer the skillet to the oven to cook for 7-10 minutes, depending on your preference.

Remove from the oven and transfer the steak to a plate for resting at least 10 minutes before slicing and serving. Serve hot with the sage salted fries and aioli on the side.

*Spier 21 Gables wines can be tasted and purchased at the farm in Stellenbosch, and are widely available in stores and online at [shop.spier.co.za](http://shop.spier.co.za)*



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