

OSTRICH STEAK WITH CRANBERRY COMPOSITE AND BLUE CHEESE

WITH SPIER 21 GABLES PINOTAGE



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21 Gables

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Blue cheese and berries with ostrich might sound a tad gimmicky, but this recipe is an absolute winner and so easy to make. Impress your friends with this punchy yet elegant flavour combo paired with a glass of Spier 21 Gables Pinotage for your next braai – they'll be back for more!

Note: These steaks can be pan-fried or grilled over a fire – do whatever you prefer. The cranberry compote will keep well in the fridge for a few weeks, and also works great as part of a casual cheese platter.

INGREDIENTS

Serves 4

For the compote:

100 g (about 1 cup) dried cranberries
250 ml (1 cup) red wine
1 whole star anise
1 cinnamon stick

For the steak:

800 g to 1 kg ostrich steaks
30 ml (2 tablespoons) extra virgin olive oil
salt and pepper
one batch cranberry compote (see above)
125-200 g blue cheese

METHOD

1. Make the compote:

Place the cranberries, red wine, star anise and cinnamon stick in a small saucepan, cover with a lid and bring to a simmer.

Cook for 10 minutes, then remove the lid – the cranberries should have plumped up. Continue to simmer until the wine has reduced to a very little amount, but not completely disappearing.

Remove from heat and set aside to cool.

(Transfer to a glass container with a lid and refrigerate until ready to use, if you're not going to use it immediately.)

2. Drizzle the steaks on both sides with olive oil and season well with salt and pepper.

Preheat an iron skillet or non-stick pan until very hot, then grill on both sides until the required pinkness (medium rare is great for ostrich, and should be around 3 and a half minutes a side for thickness of 2-2,5 cm).

Remove from heat and rest for 5 minutes before slicing/serving.

If you'd prefer to, grill the steaks over hot coals for the same amount of time instead.

3. Serve the steaks hot – whole or thinly sliced, topped with cranberry compote and crumbled blue cheese.

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



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