

GRILLED SIRLOIN STEAK WITH ROASTED AUBERGINE PUREE AND GREMOLATA

WITH SPIER 21 GABLES CABERNET SAUVIGNON



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21 Gables

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Whole roasted aubergines result in marrow-like flesh, deeply aromatic (even better when done on an open fire) and moist and just exquisite with a drizzle of extra virgin olive oil. Serve with a sprinkle of punchy gremolata and aged grilled sirloin and Spier 21 Gables Cabernet Sauvignon for a feast of note.

INGREDIENTS

Serves 4

2 large aubergines
extra virgin olive oil (for drizzling and frying)
salt and pepper
1 small bunch of Italian parsley, finely chopped
1 clove garlic, finely grated
rind of one small lemon, finely grated
about 250 g sirloin steak per person
your choice of pan-fried greens, optionally, for serving (tender stem broccoli is a good choice)

METHOD

Preheat the oven to 230°C. Use a fork to poke holes here and there across the aubergines. Place the aubergines on a wire rack on top of a baking tray lined with foil, then roast for 1 hour. Remove and leave to cool slightly, then peel carefully and discard the blackened skins. Transfer the tender flesh to a blender or small processor, add a splash of olive oil and season with salt and pepper, then process to a smooth puree. Set aside.

For the gremolata:

Mix the chopped parsley, garlic and lemon rind in a small bowl and season with salt and pepper. Set aside.

For the steak:

Brush the steaks on all sides with olive oil and season with salt and pepper. Heat a griddle pan to smoking hot, then grill on both sides for about 7 minutes in total until medium-rare (or adjust to your liking). Remove the steaks and let it rest for 3 minutes. To serve, plate some warmed aubergine puree, top with rested grilled steak and pan-fried greens, sprinkle with the gremolata and a drizzle of extra virgin olive oil, and serve at once.



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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