

Wagyu Steak Night in Paris

By Chef Jeremy Silvey

The chef says to break out the candles and get ready for a romantic dinner at home with this elegant but easy meal.

12 ounces fingerling potatoes	1 teaspoon Jeremy Blend for potatoes
1 shallot	1 teaspoon dried parsley
6 ounces green beans	1 teaspoon dried basil
10 ounces heirloom grape tomatoes	1 teaspoon salt
¼ ounce tarragon	2 tablespoons butter
1 tablespoon white vinegar	2 tablespoons sour cream
1 package Wagyu strips	1 package Wagyu strips
1 tablespoon Jeremy Blend	4 teaspoons olive oil

1 teaspoon of Grey Poupon or ½ teaspoon mustard powder

Wash and dry all produce. Preheat oven to 425 degrees. Halve potatoes, then toss them with Jeremy Blend, parsley, basil and oil in a bag. Spread out on a baking sheet. Season with salt and pepper. Roast until crisp and browned, about 25 minutes.

Peel and halve shallot. Cut green beans into bite-sized pieces. Pick tarragon from stems, discard stems. Finely chop leaves until you have 2 teaspoons chopped tarragon. Halve tomatoes lengthwise. Heat 1 tablespoon butter and a drizzle of oil over medium high heat. Add two tablespoons of shallot. Cook until shallot is translucent, 2-3 minutes. Pour in 1 tablespoon vinegar, and allow to evaporate, 1-2 minutes. Stir in half of the tarragon and cook until fragrant, about 1 minute. Remove from heat. Stir in sour cream, mustard and Jeremy Blend. Transfer sauce to a small bowl, season with salt and pepper. Wipe out pan, then heat another drizzle of olive oil over medium high heat. Pat steak dry with a paper towel, season all over with salt and pepper. Add to pan and cook to desired doneness, 4-6 minutes per side. Remove steak from pan and set aside to rest. Wipe out pan, add remaining 1 tablespoon of butter and shallot over medium high heat. Allow butter to melt, toss in green beans, stirring occasionally, until just barely tender, 3-5 minutes. Season with salt and pepper. Add tomatoes to the pan and cook until softened, 2-3 minutes. Season with salt and pepper. Slice steak against the grain. Divide potatoes, veggies and steak between plates. Spoon sauce over steak. (Tip: Give the sauce a stir first if it has separated. Sprinkle with remaining tarragon (to taste) and serve.