



Beaulieu Vineyard Georges de Latour
Private Reserve Cabernet Sauvignon

Dry-Aged Steaks With Truffle Scented Yukon Smashed Potatoes & Buttered Leeks

Makes 4 Servings

1 pound Yukon Gold potatoes
4 tablespoons butter
2 tablespoons extra virgin olive oil
1/2 cup sour cream
1/4 to 1/2 cup whole milk, warmed
2 tablespoons black truffle puree (*I like the one made by Rustichella available at Whole Foods, other gourmet grocery stores and online. You may also substitute black or white truffle oil.)
1 pound leeks, roots and green tops trimmed, white part sliced into thin rings and rinsed well in a colander under running water
2 (10- to 12-ounce) bone-in, dry aged sirloin steaks, about 1 inch thick
Sea salt and freshly ground black pepper

Boil the potatoes in abundant salted water until they are soft, about 20 minutes depending on the size. Drain and put them into a large bowl with 2 tablespoons of the butter and the olive oil, sour cream, and 1/4 cup of the warm milk. Smash with a fork or potato masher until the potatoes are creamy but still have some texture, adding more milk if needed. Season with salt and pepper.

While the potatoes are boiling, cook the leeks with the remaining 2 tablespoons of butter in a skillet over low heat until they are very tender, about 15 minutes. Season with salt and pepper.

Season the steaks with salt and pepper. Grill, broil, or sauté to your preferred doneness, 5 to 7 minutes per side for medium-rare. Transfer the steaks to a plate and let stand 5 minutes while you prepare the plates.

On each of four plates, mound the leeks in the center, using the back of a large spoon to form them outward into a nest. Mound the potatoes in the center. Cut the steaks cross-wise into slices and arrange them over the top of the potatoes and leeks. Drape mushrooms over the steak if you are using them.

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