

[ B CELLARS  
ENTRÉE ]

# Steak Dinner

with SAUTÉED MUSHROOMS & BROCCOLI RABE

by Derick Kuntz, Chef de Cuisine | B Cellars Vineyards and Winery



## Ingredients

### STEAK

Two 8oz Filet Mignon steaks  
(or cut of your choice)  
2 tsp extra virgin olive oil  
2 tsp worcestershire sauce  
2 tsp B Cellars Beef seasoning

### B CELLARS BEEF SEASONING

2 Tbsp ginger powder  
1 1/2 Tbsp kosher salt  
1 Tbsp dried rosemary, ground  
1 Tbsp dried oregano, ground  
1 Tbsp garlic powder  
1 Tbsp onion powder  
1/2 Tbsp black pepper, ground  
1/2 Tbsp red chili flake, ground

### SAUTÉED MUSHROOMS

1 cup wild mushrooms  
1 tsp fresh thyme  
1 Tbsp olive oil  
Salt to taste

### BROCCOLI RABE

2 bunches  
2 cloves garlic, thinly sliced  
pinch of red pepper flakes  
2 Tbsp sherry vinegar  
2 Tbsp olive oil  
Salt to taste

### BLUE CHEESE CREAM

1/2 Tbsp olive oil  
2 Tbsp shallots, diced  
1 tsp mustard seeds  
1 star anise  
1 tsp coriander  
1/2 Tbsp whole all spice  
1 cup red wine  
1 cup cream  
1 tsp salt  
1 tsp pepper  
2 oz blue cheese

## Pairing Insights

Enjoy any B Cellars Cabernet Sauvignon with this simple, perfectly seasoned steak. Chef Derick Kuntz created the marinade using his proprietary beef spice blend. It compliments the wine perfectly by elevating the exotic spice notes while the abundant acidity in the wine matches the richness in the beef, leaving the palate primed for the next bite.



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## *Instructions*

### **STEAK**

In a small bowl, mix all ingredients for B Cellars beef seasoning  
In a small bowl, mix olive oil, Worcestershire sauce, and 2 tsp of  
beef seasoning

Marinate steaks in mixture for 6-8 hours

Grill over medium-high heat until desired temperature is reached,  
flipping once during cooking

Remove from heat and let rest for 10 minutes before slicing  
or serving

### **BROCCOLI RABE**

Remove tough leafy stems from bunches

In a hot pan, on high heat, add oil and lay broccoli out to cover  
surface

Cook for 4-5 minutes, undisturbed, until dark brown

Add remainder of ingredients and mix in

Continue cooking for 2-3 minutes until vinegar has cooked off

### **SAUTÉED MUSHROOMS**

Chop thyme coarsely

Heat olive oil in a large saucepan over medium high heat

Add mushrooms, thyme, and salt

Sauté for 3-5 minutes

### **BLUE CHEESE CREAM**

Sauté oil, shallots, mustard seeds, star anise, coriander, and all  
spice

Add red wine and reduce by 2/3

Strain to remove solid spices

Add liquid back to pan

Add cream, salt, pepper and reduce by 1/3

Remove from heat and fold in blue cheese

### **ASSEMBLE**

Plate broccoli rabe next to filet

Top filet with sautéed mushrooms and blue cheese cream

Enjoy with a glass of Ehrlich Cabernet Sauvignon