

[B CELLARS
ENTRÉE]

Steak

with CELERY ROOT PURÉE AND CHIMICHURRI SAUCE

by Derick Kuntz, Executive Chef | B Cellars Vineyards and Winery

Ingredients

STEAKS

- 4 6-8oz steaks
- 2 tsp extra virgin olive oil
- 2 tsp Worcestershire sauce
- 2 tsp B Cellars spice blend #8**

YIELDS 4 SERVINGS



CELERY ROOT PURÉE

- 1 large celery root, peeled
- Salt to taste

**available at the winery or www.bcellars.com

CHIMICHURRI SAUCE

- 2 cups picked parsley leaves
- 1/4 cup picked oregano leaves
- 3 cloves of garlic
- 1/2 tsp red chili flake
- 1 Tbsp sherry vinegar
- 1/2 cup olive oil
- 1 tsp salt

Pairing Insights



Enjoy B Cellars Cabernet Sauvignon with this simple, perfectly seasoned steak. Chef Derick Kuntz created the marinade using his proprietary beef spice blend. It compliments our wine perfectly by elevating exotic spice notes while the 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 olive oil, Worcestershire sauce, and 2 tsp of spice Blend #8

Marinate steaks in mixture for 6-8 hours

Grill over medium-high heat until desired temperature is reached

Remove from heat and let rest for 10 minutes before slicing

CELERY ROOT PURÉE

Cut celery root into 1in cubes

Boil under tender

Strain and then add to blender

Slowly add cold water until purée is smooth

Salt to taste

CHIMICHURRI SAUCE

Place all ingredients into a blender and blend on high for 30 seconds

ASSEMBLE

Spread celery root purée onto plate

Top with 6-8oz of sliced steak

Drizzle with chimichurri