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# Pan-Seared Irish Striploin with Port Wine PDO Reduction («Steak Frites»)














by **Chef Wei Shan Tan**

Serves: 30

Preparation time: 15 minutes

Cooking time: 20 minutes

## INGREDIENTS

|          |                           |   |             |   |
|----------|---------------------------|---|-------------|---|
| 600g     | Porto/Port Wine           |  PDO     | Portugal    |  |
| 100g     | Beurre d'Isigny           |  PDO     | France      |  |
| 125g     | Aceto Balsamico di Modena |  PGI     | Italy       |  |
| 500g     | Fries                     |  Organic | Netherlands |  |
| 100g     | Tomato ketchup            |  Organic | Netherlands |  |
| 5g       | Sea salt flakes           |   | Cyprus      |  |
| 600g     | Dry aged striploin steak  |   | Ireland     |  |
| To Taste | Parsley                   |   | Italy       |  |
| To Taste | Onion                     |   | Other       |   |
| To Taste | Garlic                    |   | Other       |   |
| To Taste | Pepper                    |   | Other       |   |
| To Taste | Sriracha mayonnaise       |   | Other       |   |
| To Taste | Bay leaves                |   | Other       |   |
| To Taste | Peppercorn                |   | Other       |   |



After over 12 years of experience of cooking for prestigious restaurants, Chef Wei Shan Tan is now managing different business under the Mixsense Private Dining Group but also conducting cooking classes, demos and live show events.

## DIRECTIONS

### PREPARATION

- 01 Portion the dry aged striploin steak into the desired size and thickness.
- 02 Season with sea salt flakes and pepper on one side.
- 03 On medium to high heat, sear the steak with the seasoning side down, and season the exposed side.
- 04 Sear for two minutes on each side and alternate cooking on each side until desired doneness is achieved. In this case, medium-medium rare.
- 05 While the meat is searing, add aromats like onion, garlic and bay leaves and peppercorn in another sauce pot and saute. Once the garlic and onion are starting to brown, deglaze the pot with Porto/Port Wine. Simmer until a thick consistency is achieved. Once the liquid has reduced by half, stir in Aceto Balsamico di Modena and mix. Monte Beurre d'Isigny in until sauce turns glossy and thick.
- 06 Take the fries and deep fry in 180°C oil until lightly golden brown and crispy.

### ASSEMBLY

- 01 Slice the dry aged striploin steak into the desired number of slices per portion, and layer them side by side.
- 02 Plate the fries on the side of the steak, with a dollop of Sriracha mayonnaise.
- 03 Spoon over two tablespoons of the Porto/Port Wine reduction sauce.
- 04 Garnish with some fresh parsley, pepper and sea salt, ketchup.

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