



Peacock Hill Vineyard

HUNTER VALLEY NSW

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Umami Beef

*... adapted from a recipe in one of my favourite cookbooks, 'At home with Umami'
(serves 4)*

Ingredients

Garlic Pesto

2-3 large cloves garlic

Finely chopped leaves from 2 Rosemary sprigs

5 black peppercorns

Extra Virgin Olive Oil

Good pinch of salt

Rub

1 tablespoon Porcini powder

2 tablespoons sea salt

1 tablespoon brown sugar

1 tablespoon smoked paprika

1 tablespoon dried oregano

2 teaspoons ground cumin

2 teaspoons garlic powder

1 teaspoon. ground black pepper

½ teasp. Cayenne pepper

Protein and Veggies

Your favourite cut of beef:

Scotch Fillet, Eye Fillet, New York cut

Vegetables for the side dishes:

We love to have jacket (w/sour cream) or
roasted potatoes, garlic roasted tomatoes and
garlic/rosemary roasted carrots.

Method

1 - Organise all of your side dishes

2 - To prepare the garlic pesto:

Using Pestle and mortar, pound together garlic, rosemary, peppercorns and salt then add enough EVOO to form a loose pesto. Set aside.

3 - To prepare the steak with rub

Combine all of the rub ingredients in a bowl until well mixed.

Pat each steak dry with paper towel.

Rub each steak with a tablespoon of mixture to coat well.

Place on a plate and drizzle with a little bit of the pesto. (*reserve the remainder*)

Cover and leave 20-30 min to come to room temperature.

Preheat your frying pan (*we use a cast iron grill pan*) to medium-high heat.

Once hot, cook to your preference.

Rest. Slice diagonally and plate up with sides. Drizzle any pan juices over meat.

Serve left-over pesto on the side.

And now the MOST IMPORTANT PART... RELAX and ENJOY with a glass of A Great Life, OPA! or Silvi Shiraz.