

Reverse seared Wagyu with black garlic baba ganoush

Enjoy with Levantine Hill Samantha's Paddock Mélange Traditionnel
Serves 2

Chef's Notes

Silky textured Wagyu, savoury fermented garlic and salty eggplant combine to enhance our flagship signature red blend. Look for rib-eye or sirloin Wagyu beef from your local butcher. Black garlic is a type of aged garlic that can be found in specialty food shops. If you can't find it, you can substitute it for roasted garlic with a few drops of balsamic vinegar.

Ingredients

For the steak:

- 2 Wagyu sirloin or rib-eye steaks, 1¹/₂-2 inches thick
- Flaky salt and pepper
- Cooking oil
- Butter
- Thyme

For the black garlic baba ganoush:

- 2 large eggplant
- 80gm black garlic, crushed
- 40ml extra virgin olive oil
- 30ml lemon juice
- 30gm tahini
- 15gm flaky salt
- 2gm cumin
- 2gm smoked paprika

Method:

1. To make the baba ganoush, peel and dice the eggplant into 1cm cubes. Bake at 180c with some olive oil and salt for 20-30 minutes.
2. Depending on your preferred texture, you can then blend the eggplant with all the remaining ingredients or simply mash the hot cooked eggplant with everything in a bowl.
3. When you are ready to cook your steak, heat the oven to 95c. Place the steaks on a wire rack and generously season both sides with salt and pepper.
4. Warm the steaks in the oven until they reach 45c in the centre (if you have a meat thermometer). Alternatively, this will take approximately 40 minutes.
5. Remove the steaks from the oven and pre-heat your pan or bbq to as hot as you can.
6. Sear the steaks for 1 minute on each side. Add a tablespoon of butter and fresh thyme and baste.

To Finish:

Rest steak and serve with the baba ganoush and a generous glass of Samantha's Paddock. As a guide, the steak's resting time should be 1 minute per 100gm.