



Grands Crus et Tradition

**Les Frères Dubois**

La signature de 3 générations

# POACHED BEEF IN TWO SAUCES

by Peter Hasler - Café de Riex

## INGREDIENTS

(4 PEOPLE)

- 150 g beef fillet/pp
- 1 l red wine
- 1 l meat stock
- 1 onion, pricked
- Coarse salt
- Thyme
- Provide small vegetables as garnish and small potatoes

## RED WINE SAUCE

- 6 dl red wine
- 4 dl of red port wine
- Reduce by 2/3*
- Butter, whipped cream, salt, pepper
- Stir in the wine*

## GREEN SAUCE

- 125 g basil
- 6 shallots
- 15 g curry powder
- 100 g curly parsley
- 15 g tarragon
- 1 dl olive oil
- 5 dl rice vinegar
- 3 anchovy fillets

*Blend together and season*

## PREPARATION

Cook the poaching broth made of red wine, meat broth and spiked onion.

The beef is cooked for 20 to 30 minutes at low temperature (approx. 80°) in the resulting poaching broth.

Garnish the plates with the vegetables, place the cut beef with a few grains of coarse salt on the plate.

Garnish with herbs, potatoes and the two sauces on the side.

**Enjoy your meal!**

To accompany this dish, we suggest you choose a warm and intense red such as our Merlot de Baussan, the Réserve Noire from Château de Glérolles or a pure Gamaret such as the Alizarine.

