

Recipe by the Chef of the Château du Clos de Vougeot

L'ENTRECÔTE DE BŒUF CHAROLAIS BAREUZAI*



METHOD :

Gently fry the shallots in butter until slightly brown; then add the mushrooms, wine, bouquet garni, salt, pepper, veal stock and tomato purée.

Simmer until liquid has reduced by half; then add mustard, parsley, tarragon and chives.

Check the seasoning and put to one side.

Salt and pepper the steaks on both sides. Fry according to liking. Top with the sauce just before serving.

*In Burgundy a bareuzai is a grape-picker.



THE GOOD PAIRING :

Red wines : Clos-Vougeot, Bonnes Mares, Grands Echezeaux
To dare : Côte de Beaune-Villages



Recipe of the month of November by the Chef of the Château du Clos de Vougeot

By Olivier Walch
Served 8

INGREDIENTS :

8 rib steaks of Charolais beef

salt

pepper

10cl oil

50g butter

300g thick veal stock

½ glass Madeira

1 bouquet garni

300g chopped shallots

600g edible wild mushrooms
(ceps, chanterelles, horn of
plenty...)

1 bottle of red Burgundy

2 teaspoons concentrated to-
mato purée

4 sprigs of tarragon

20g Parsley

20g chives

2 teaspoons Dijon mustard