



**KITTLING RIDGE**  
ESTATE WINES & SPIRITS



# Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



# Pepper Crusted Striploins

**Pepper Crusted Striploins** - Topped with a portabello mushroom ragout with three types of grilled potatoes and mixed peppers - serves 2

- 2 medium striploin steaks
- Anchovy paste
- Fresh black pepper
- Potatoes cut in half
- Red onions sliced
- Olive oil for drizzling
- Green and red peppers, cut in quarters

## Mushroom Ragout

- 2 oz. olive oil
- 1 onion, finely chopped
- 2-3 cloves garlic, slivered
- 1/2 tsp. rosemary, chopped
- 4 oz. portabello mushrooms
- 4 oz. button mushrooms
- 2-3 oz. red wine
- 4 oz. beef jus
- Fresh herbs

Pat steaks dry, brush with anchovy paste, dredge in fresh cracked pepper and lightly drizzle with olive oil. Let rest 15 to 20 minutes. Place the steaks on a cleaned and oiled BBQ at 500°F or for 10 to 12 minutes total. Turn steaks over after 6 to 8 minutes and place the potatoes, red onions and peppers on grill.

While steaks are on BBQ, in a fry pan on high add 2 oz. olive oil and onions. Let sizzle. Add the slivered garlic, rosemary and chopped mushrooms and let sauté for 4 to 5 minutes. Add red wine to pan, then the beef jus. Reduce heat and simmer.

To serve, place potatoes in centre of plate, place steak on top, pour equal amounts of ragout on both steaks, garnish with grilled onions, peppers, and sprinkle with fresh herbs.

**Wine Pairing:** Kittling Ridge Symmetry VQA Baco Noir



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