



KITTLING RIDGE
ESTATE WINES & SPIRITS



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



Grilled Veal Striploin with White Balsamic Portebellini Mushrooms

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- 4 - 8 oz. veal striploin steaks, well trimmed, centre cut
- Salt and pepper to taste
- 2-3 large shallots, peeled, cut in strips, and caramelized
- 2 Tbs. white balsamic vinegar
- Olive oil as needed
- 2 lbs fresh Portebellini mushrooms

Allow striploins to come up to room temperature before grilling; season with salt, and grill to taste. 4 to 5 minutes per side on medium-high heat for medium done.

Brush mushrooms clean; remove the stems and the gills underneath with a spoon. Toss in olive oil, season and grill well on all sides. Toss with vinegar, add the shallots, and check seasoning. Serve on top of the steaks.

Serve with a baked potato and grilled corn on the cob.

Wine Pairing: Kittling Ridge PC Merlot

Very soft and less tannic as to not overpower the veal, this Merlot also has a medium body and moderate oak ageing that holds up to the sweet, sour and earthy accompaniment of caramelized shallots and balsamic-grilled mushrooms.



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