



KOREAN BEEF FLANK WITH HOLLANDAISE & BRIOCHE

Recipe by Chef Marcell Kustos (Sydney International Wine Competition 2019 finals judging dish - Medium Bodied Dry Red Wine Category)

SERVES 8

WINE MATCH:

LIMITED RELEASE GRENACHE

Perfumed and herbal lift with aromas of raspberry and red cherry, biscuits and pastry then hints of anise, cinnamon and nutmeg. A bright, fresh palate of cherry, raspberry and strawberry encased in elegant tannins and focused acidity. Judicious oak use and minimal winemaking intervention during maturation has produced a fresh, balanced wine with great length of flavour.

INGREDIENTS

- 4 flank steaks
- 30gm sugar
- 60ml sesame oil
- 120ml soy sauce
- 2 spring onions, finely chopped
- 4 cloves garlic, minced
- 30gm sesame seeds, toasted
- 0.5 tsp ground ginger

Korean Hollandaise

- 100ml lime juice
- 6 peppercorns
- 1 Tbsp fresh ginger, grated
- 2 spring onions
- 4 egg yolks
- 200gm clarified butter, warmed

TO SERVE

- 8 slices brioche bread, pan toasted with Hollandaise (from above recipe)
- 50gm sesame seeds, toasted

METHOD

For the best result, this recipe requires sous vide set up and preparation a day ahead.

1. Mix ingredients for the flank marinade and pour it in a zip-lock bag with flanks.
2. Sous vide at 55 degrees for 1 hour and marinate in the fridge overnight.
3. Pan fry before serving.
4. For the hollandaise, place ingredients in a zip-lock bag and sous vide for 30 minutes.
5. Then blend the cooked ingredients with a blender until it becomes smooth.
6. Smear both sides of the brioche with hollandaise and pan fry them.
7. Smear more hollandaise on the brioche, add thinly sliced flank and toasted sesame on top.



FOX CREEK
FROM THE SOILS OF MCLAREN VALE™