

Côte de Boeuf with black Olives, like in Vinsobres...

For Four servings :

- 1 Côte de Boeuf around 1,5Kg
 - Coarse sea salt
- 150g de-stoned black Olives
 - 125g capers in Vinegar
 - 40cl Olive oil
- 600g New Potatoes
 - 12 Garlic cloves
 - 200g Butter
- 3 pinches of dry Tyme
- 25cl good quality Veal stock



Vinsobres *Les Cornuds*

An Elegant and aromatic vintage!
Dense and full-bodied, the texture of Beef is comparable to the wine. I prepare the beef just like in Vinsobres; with black olives. And then the capers... once preserved in vinegar, they give the wine gracious and ample aromas. It's a flowery sweet. The match evolves in the mouth, with the freshness of the Syrah and aromas of violet.



1) The day before, drain the capers and soak them in a lot of water. Leave them to soak for at least 8 hours. The next day, drain the capers and place them in a casserole. Cover with olive oil and let them cook for 5 minutes, turn the heat off and cover. Leave them to rest.

2) With a sharp knife cut notches in the beef olives.

Crush the rest of the olives in the pestle and mortar and heat them with meat juices.

3) Put the garlic cloves (peel on) in a pan of water with a pinch of salt and bring to the boil. Drain and cool the garlic under cold water.

4) Clean the potatoes but don't peel them. Cut them into 6 or 8 depending on their size and put them in a hot pan with olive oil. Colour them, turning from now and then and add some butter. Add the garlic cloves to the pan for the last few minutes of cooking. Before draining the potatoes, add the thyme and the coarse sea salt.

5) In the meantime, cook the Côte de Boeuf under the grill to your liking.

Serve the capers separately, pour the olive jus in a jug and place the potatoes and beef on the plates.

You are in olive country, Vinsobres, in Provence...

Serving temperature : 16°C-17°C

FAMILLE PERRIN

