

SEARED FLANK STEAK WITH MORELS

by Georgeanne Brennan

Meaty morel mushrooms, embraced in a creamy sauce, beg for a wine to match them in character, and the Côte de Brouilly from Alex Foillard does just that. Since the flank steak is essentially a background for the morels and the wine, a ribeye or flat-iron would be equally good choices.

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| 1/3 cup extra-virgin olive oil | 2 tablespoons butter |
| 1 1/2 tablespoons red wine vinegar | 1/4 cup minced shallots |
| 6 sprigs fresh thyme | 1/4 teaspoon black pepper |
| 1 teaspoon sea salt | 1/2 tablespoon cognac |
| 1 1/3 pounds flank steak | 3/4 to 1 cup heavy cream |
| 1/3 to 1/2 pound fresh morels or | |
| 1/2 ounce dried morels | |

Combine the olive oil, vinegar, thyme, and 1/4 teaspoon of the salt in a shallow glass or ceramic baking dish just large enough to hold the steak. Add the steak to the mixture and turn several times to coat. Cover with plastic wrap and refrigerate for 2 and up to 4 hours.

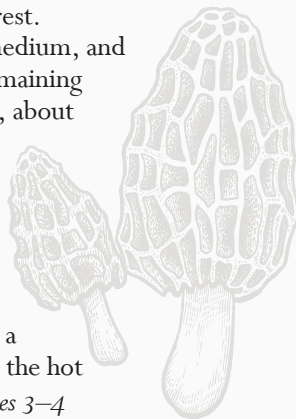
If using fresh morels, trim the stem ends and slice any large ones into halves or quarters. If using dried morels, rehydrate them in hot water, letting them stand for 30 minutes before draining through cheesecloth.

Heat a frying pan over medium-high heat. When the pan is hot, add the steak, discarding the thyme and any extra oil remaining in the baking dish. Sprinkle with about half of the remaining salt and sear the steak for 4 minutes, then turn and sear the other side, another 4 minutes. Cook until the temperature is between 125° and 130°F for rare to medium-rare. Remove to a cutting board to rest.

Add the butter to the same frying pan, reduce the heat to medium, and add the shallots and the mushrooms; sprinkle them with the remaining salt and the pepper. Stir, cooking until the mushrooms are soft, about 6–8 minutes. Increase the heat to high and stir in the cognac, scraping up any clinging bits. Add 1/2 cup cream and reduce the heat to medium, stirring, until a thin sauce forms, about 4 minutes. Continue to cook until the sauce thickens. Taste and adjust for salt and pepper. If the sauce gets too thick, add a little more cream.

Slice the steak into thick pieces, cutting against the grain on a slight diagonal. Arrange the slices on a serving platter and pour the hot sauce over them. Serve immediately.

Serves 3–4



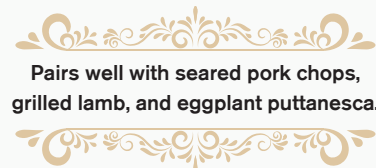
The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at www.georgeannebrennan.com.



ROUGE

2022 PIC SAINT LOUP “TOUR DE PIERRES” HÉRITAGE DU PIC SAINT LOUP

PIC SAINT LOUP IS ONE of the southern French appellations most conducive to making fresh red wines. While humidity may sometimes cause disease concern for vines, Pierre Ravaille insists it is one of several terroir factors that yield such vibrant *rouges* as his family’s Tour de Pierres bottling. “We feel a big marine influence when the wind is at sea,” he recently told me, “so there’s more humidity in the air. We already benefit from longer, fresher nights, which combine with this humidity to reduce water stress and to have more freshness in our wines.” Add to this the Ravailles’ biodynamic farming and the vines’ proximity to



Pairs well with seared pork chops, grilled lamb, and eggplant puttanesca.

the cooling Cévennes Mountains, and it’s no surprise why this red delivers a liveliness and mouthwatering acidity that you might not expect from such a warm, southerly climate. Georgeanne Brennan prepared her seared flank steak recipe for the Côte de Brouilly in this month’s club, but you will be very happy pairing this wine with that dish, too! —Tom Wolf

\$23.00 PER BOTTLE

\$248.40 PER CASE









LEFT Pierre Ravaille of Héritage du Pic Saint Loup. © Andrew Major

COVER Alex Foillard. © Jimmy Hayes

2021 CÔTE DE BROUILLY ALEX FOILLARD

IT WAS A THRILLING ANNOUNCEMENT for those of us Gamay lovers at KLWM a few years ago when we heard that Alex Foillard had purchased a tiny plot in the Beaujolais’s Côte de Brouilly. How, we were eager to find out, would the renowned silky style of the Foillard family, made famous in Morgon, translate to the notoriously stony, spicy, and firm essence of the Côte wines? In the handful of vintages we’ve received from Alex, the answer to that question may not have surprised us, but it’s been rousing nonetheless. This *rouge* bears the Côte de Brouilly’s distinctly chiseled frame and spicy core, which are beautifully balanced by the family’s trademark floral and velvety touch. Don’t miss Georgeanne’s recipe for seared flank steak with morels, as she calls it “one of those seamless, made-in-heaven matches with the wine!” —Tom Wolf

\$46.00 PER BOTTLE \$496.80 PER CASE

					
2022 Pic Saint Loup “Tour de Pierres” <i>Héritage du Pic Saint Loup</i>	50% Syrah, 40% Grenache, 10% Mourvèdre	30- to 40-year-old vines Red clay	Serve <i>slightly cool</i> 58–62°F Decant recommended	Ripe raspberries, black cherries, stones Fresh, lively, savory	Drink now through 2027
2021 Côte de Brouilly <i>Alex Foillard</i>	Gamay	30- and 60-year-old vines Schist, granite, sand	Serve <i>cool</i> 56–60°F Decant optional	Stones, brambly fruit, spice Chiseled, mineral, fresh	Drink now through 2030

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