





STUFFED FLANK STEAK

with porcinis, sweet peppers
& Swiss chard

paired with Casarena Estate Cabernet Sauvignon

This hearty entrée is packed with flavor & the perfect addition to any holiday feast. The red fruits and sweet spice notes of Casarena Cabernet come alive when paired with this savory stuffed flank steak.

INGREDIENTS

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- 1 oz. dried porcini mushrooms
 - olive oil for sautéing
 - 1 large bunch Swiss chard, tough stems removed
 - 1 large red bell pepper, stem & seeds removed, cut in thin slices lengthwise
 - Kosher salt
 - 1 large clove garlic, chopped
 - 1 tbsp. chopped fresh rosemary leaves
 - 2 lbs. flank steak (butterflied if thick)
 - kitchen string
 - 1/2 cup dry red wine
 - 1/2 cup beef stock or broth
 - 2 tsp. arrowroot powder

INSTRUCTIONS

In a small heatproof bowl, cover the porcini mushrooms with hot water and let stand until softened. Carefully remove mushrooms from the soaking liquid and chop. Strain liquid through a cheesecloth or fine sieve and set aside, discarding sediment.

In a large, heavy sauté pan, heat about 1 tablespoon olive oil. Add the Swiss chard and cook until wilted and juices release; remove from heat and carefully squeeze excess liquid out of leaves. Chop and set aside.

Wipe pan and return to heat. Add a little more olive oil and sauté red pepper strips until softened. Remove from heat and set aside.

CONTINUE →



VINE CONNECTIONS

STUFFED FLANK STEAK

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INSTRUCTIONS CONTINUED

Preheat oven to 400°. On a work surface, pound the flank steak 1/2-inch thick and season with salt and pepper. Sprinkle chopped garlic and rosemary over surface of meat. Lay the chopped porcinis in a lengthwise row close to one side of the meat, followed by the Swiss chard and then the peppers to create three rows. Roll the meat up lengthwise starting at the side near the vegetables and tie with string at 1-inch intervals.

Heat tablespoon of oil in the sauté pan. Add the steak and cook over moderately high heat until browned. Transfer to a heavy baking dish and roast for 15-20 minutes or until the thickest part registers 125° for medium-rare. Let the steak rest 10 minutes and remove the strings.

Meanwhile, add the wine, stock and procini liquid to the sauté pan. Simmer until reduced by half, then whisk in the arrowroot powder. Simmer a few minutes longer until thickened slightly and season with salt and pepper.

Thinly slice the steak crosswise and serve with a little of the sauce. Pair with Mendel Unus.

SERVES 6



VINE CONNECTIONS



CASARENA ESTATE CABERNET SAUVIGNON

Aromas of red fruits with light notes of chocolate orange rind. The mouthfeel is full and well structured with sweet spice and vanilla notes from the French oak aging, and soft, finely grained tannins with excellent length.

FLAVOR
PROFILE

RED FRUIT
CHOCOLATE ORANGE
VANILLA