

RECIPE

FOR: Wagyu New York Strip Steak

FROM THE KITCHEN OF: Cameron Hughes Wine

PREP TIME: _____ COOK TIME: _____ SERVES: 1-2 people

INGREDIENTS:

1 Wagyu New York Strip Steak _____

1 head of fennel, cut to 1" pieces _____

1/2 cup dry white wine _____

2 cups of watercress _____

kosher salt _____

black pepper, freshly cracked _____

Maldon finishing salt _____





DIRECTIONS:

1. Remove the steak from the refrigerator 10 minutes or so before cooking.
 2. Heat a large cast iron skillet over medium-high heat until very hot. Season the beef with salt and pepper and transfer to the pan. Sear for 1-2 minutes per side. Transfer to a plate to rest.
 3. Return the skillet to the heat and add the fennel, white wine, and a pinch of salt and pepper. Sauté until the fennel softens and the edges just begin to brown.
 4. Transfer to a serving platter leaving space for the steak.
 5. Slice the beef and arrange it on the platter surrounded by the fennel.
 6. Garnish with fresh watercress and a generous pinch of Maldon salt. Serve immediately.
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