

Gamekeepers, Farmers & Chefs

# The Recipe

**John Dee petit tender, red wine butter, watercress and shoestring fries**



## Ingredients

300 gm petit tender (trimmed and portioned)  
Picked watercress  
Sea salt  
Shoestring fries\*  
Vegetable oil

### Red Wine Butter

250 ml red wine (preferably pinot noir)  
50 gm shallots, finely chopped  
25 gm reduced veal stock  
250 gm unsalted butter  
Crushed black pepper  
2 tablespoon finely chopped curly leaf parsley  
Red wine vinegar

### Method for the Butter

You will need a hot char grill and a fryer.

In a small saucepan, reduce the wine and shallots to about 1/3 of the original volume. Add the reduced veal stock and dissolve. Allow to cool until just tepid.

Combine with butter in a food processor, season with pepper and parsley and finish with a tiny amount of red wine vinegar.

Roll into a log and set aside.

### For the Beef

Liberal season the petit tender with sea salt and vegetable oil, place the petit tender on the hot grill and sear evenly on all sides, continue to move the petit tender around on the grill until the desired cooking degree is reached.

Slice a disc of the red wine butter and place on the steak to soften, allow at least six minutes resting time.

Fry the shoestring fries until crisp, serve the fries alongside the petit tender and garnish the plate with some watercress.

\* The Local Taphouse and Stomping Ground use Lutosa Shoestring Fries. These are imported from Belgium and Gamekeepers are proud to be the only Victorian distributor of these exceptional fries.