

# CHEF MICHELLE BERNSTEIN'S

REVERSE SEARED STEAK WITH A RED WINE PAN SAUCE AND LEAVES OF CAESAR SALAD

Celebrity **X** Cruises®  
SAIL BEYOND®



## REVERSE SEARED STEAK WITH A RED WINE PAN SAUCE

### INGREDIENTS:

- New York Strip, at least 1-inch thick
- 2 tablespoons of Butter
- 1 teaspoon of Barley Crushed Black Peppercorns
- 1 cup of Beef Broth
- Kosher Salt and Freshly Ground Black Pepper
- 1 – 2 minced Shallots
- 1 cup of Red Wine (*a dry, non-fruity wine is recommended*)
- $\frac{1}{4}$  –  $\frac{1}{2}$  cup of Heavy Cream
- 1 tablespoon of Grapeseed or Peanut Oil
- 1 teaspoon of Green Peppercorns in Brine
- 1 – 2 tablespoons of Worcestershire Sauce

### INSTRUCTIONS

Heat your oven to 250° F. Place the steak on a roasting rack that has been fitted over a sheet tray. Cook the steak until the internal temperature reaches 110 – 112° F (about 20 minutes). Once the steak is fully cooked, remove it from the oven.

Heat a cast iron or heavy-bottomed stainless-steel pan over medium-high heat. Add the oil and allow it to heat for a minute. Add the steak and 1 tablespoon of butter at the same time. Sear the steak until golden brown on both sides. Remove steak and tent it with aluminum foil to keep warm while you make the sauce.

Add shallots to the pan and sauté for 1 – 2 minutes. Then add the green and black peppercorns and toast for 30 seconds. Add the wine and reduce down  $\frac{3}{4}$  of the way. Once reduced, add the broth (reduce by half) and the cream. Reduce the temperature to medium-low heat. Allow the sauce to simmer until it's nice and thick. Swirl in the Worcestershire Sauce and remaining 1 tablespoon of butter. Season with salt to taste.

## CAESAR SALAD

### INGREDIENTS

- 1 – 2 heads of Romaine Lettuce
- 2 Garlic Cloves
- 1 teaspoon of Worcestershire Sauce
- $\frac{1}{2}$  cup of Vegetable Oil
- 2 – 3 slices of Sourdough or Ciabatta cut into  $\frac{1}{2}$  inch pieces
- 1 Egg Yolk
- 1 tablespoon of Grated Parmesan
- 1 tablespoon of Minced Garlic
- 1 teaspoon of Lemon Juice
- Salt and Pepper, to taste
- 3 Anchovy Filets
- 2-3 tablespoons of Water
- 1 teaspoon of Dijon Mustard
- $\frac{1}{4}$  cup of Extra Virgin Olive Oil

### INSTRUCTIONS

Heat the olive oil and garlic in a sauté pan over low heat and add the bread. Toast by turning occasionally until golden brown on all sides. Season to taste with salt and set aside.

To make the Caesar dressing, puree all ingredients except the oils, the lettuce, and cheese in a food processor or immersion blender. Slowly drizzle in the oils with the blender running until dressing is thick and creamy. If the dressing is

too thick, you can add 2 tablespoons of water, a splash at a time, until desired consistency is reached. Fold in the grated Parmesan cheese and season to taste with salt and pepper. To plate, chop up the lettuce and top with Caesar dressing, grated Parmesan, and croutons.