

# Steak with demi-glace sauce

1 Tbsp *olive oil*  
250g *ground beef*  
1 Tbsp *tomato paste*  
2 cloves *garlic*  
1 *shallot*  
1 *carrot*  
250 *cremini mushrooms*  
500ml *dry red wine*  
1l *low-sodium beef broth*  
4 sprigs *thyme*  
2 *bay leaves*  
4 *juniper berries*  
2 tsp *black pepper corns*  
50g *powdered gelatine*  
◇  
1kg *sirloin steak*  
*kosher salt*  
*pepper*  
1 Tbsp *olive oil*  
◇  
1 *shallot*  
120ml *dry white wine*  
1¼ml *vinegar*  
1½ tsp *chives*  
1½ tsp *parsley*  
1 tsp *tarragon*  
1 Tbsp *unsalted butter*

Preheat oven to 275°F (135°C).

In a Dutch oven, fry ground beef and tomato paste until deep brown and crispy. In the meantime, process garlic, shallots, carrots and mushrooms in a blender or food processor until finely chopped. Add to meat and keep roasting until all moisture from vegetables has been cooked away.

Add red wine, beef broth and spices. Bring to a boil and then simmer until reduced to about 500ml. This takes about 20-25 minutes.

Strain the sauce base into a medium sauce pan. Discard solids. Add gelatine and simmer another 5-10 minutes until reduced by half.

In the meantime, pat the steaks dry and season with pepper and kosher salt. Transfer to oven and roast on a rack until the internal temperature reaches about 95°F (35°C). This takes about 20-25 minutes.

Pan fry steaks on high heat. This should only take about 2 minutes on each side. Remove meat, and let rest for at least 10 minutes.

In the same skillet, fry a finely minced shallot until it starts to soften. Deglaze with white wine. Add about 60ml of demi-glace sauce base. The rest of the base can be frozen for later.

Finish gravy with vinegar, fresh herbs, and butter. Add meat juices, if any, back into the gravy.