



Wagyu Bavette

with sour beer 'béarnaise' & street corn garlic potato succotash

INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

Yes you read that right. Beernaise! The classic béarnaise with a modern craft beer twist. Harness the power of sour beer in place of your vinegar element. The possibilities are endless with the range of local and seasonal craft beers hitting the market everyday.

We have recently seen the rising trend of lesser known cuts of meat being cooked quickly at high heat or being reverse seared to ensure tenderness. Bavette is a great example of this cut, a robust umami flavour packed cut with sour beer is a combo that will have your diners talking.

Street food has always been synonymous with corn in different cuisines and cultures across the globe. Using the char-grilled corn in a New Orleans style succotash topped with our Mainland Creamy Feta is a great way to calm and balance a range of dishes, delivering you a simple yet delicious 'street food' element into your offering.



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Beernaïse

INGREDIENTS

330ml sour beer of choice,
reduced to 100ml
(I use a tangerine and
grapefruit beer)

250g Mainland Salted Butter,
clarified

1 cup tarragon, chopped
3 egg yolks

METHOD

In a medium saucepan reduce the beer on a medium high heat until it reaches approximately 100ml.

In the microwave or a saucepan melt the butter until it separates, leave to the side for a few minutes until the milk solids settle at the bottom.

Pour off clarified butter and save the buttermilk leftover for soaking things like fried chicken.

Add the egg yolks and beer to a double boiler (bain marie) and slowly add the clarified butter while continuously whisking until thick and silky.

Add chopped tarragon or green herb of choice and season to taste.

Street Corn Succotash

INGREDIENTS

2 tbsp Anchor Sour Cream

200g Mainland Special Reserve
Creamy Feta

4ea corn on the cob, char-grilled

1ea red onion, diced

1ea red capsicum, diced

4 tbsp coriander, finely chopped

1ea fresh long red chilli, diced

1ea lemon, zest only

160g new potatoes, – diced

4 cloves garlic sliced or minced

2 tbsp olive oil

1 tsp flake sea salt

METHOD

Pre heat oven to 220°C.

In a fry pan sauté the diced potatoes in olive oil to get some nice colour. Off the heat, toss through the garlic and place into the oven to finish cooking – approximately 10 mins; set aside.

Char grill corn on the cob, cut off the kernels and place in large mixing bowl.

Add garlic potatoes, diced onion, capsicum, coriander, chilli and lemon zest, season taste along with the potatoes and bind with sour cream.

To serve: Top the succotash with feta and chopped coriander.

Wagyu Bavette

INGREDIENTS

1ea wagyu bavette (approx.
800g), cut into four equal
pieces

250g Mainland Salted Butter

4 cloves garlic, whole

4 sprigs rosemary

4 sprigs thyme

Flake sea salt and cracked
black pepper

METHOD

Cut the bavette into four equal pieces.

Before cooking, let the steak sit to room temp.

Very quickly sear on both sides and leave to rest in a warm spot.

To serve: in a nice hot pan, per steak; add 1 tbsp butter along with 1 clove of garlic, 1 sprig of thyme and 1 sprig of rosemary.

Baste both sides of your steak with butter and herbs, etc. until rare/medium rare – no more than medium, as bavette will get tough at anything higher.

Tip

A great idea is a "Beer of the month Beer-naise" with any grilled meats or vegetables matched with a Beer provides a complete experience for your diners whilst helping them to discover your beer menu.



Mainland Creamy Feta is a creamy Danish-style Feta that has a smooth, firm closed texture. Creamy Feta is perfect for slicing and dicing or where a creamy mouth feel is required.



Our **Anchor Sour Cream** formulation is heat and acid stable so it is less likely to split and has been tested by chefs. It is widely used in cooking, baking, as a topping and as a base for dips, dressings and sauces.