

## DRY-AGED BEEF WITH ROAST BABY TURNIPS AND BÉARNAISE SAUCE

### Béarnaise sauce

In a saucepan, bring wine, vinegar, peppercorns, shallots and tarragon to a simmer and reduce liquid by half. Pass through sieve and leave to cool.

In a bowl over a pot of simmering water, combine reduction and egg yolks, and whisk until creamy white. (You don't want scrambled egg). Remove from the heat and whisk in clarified butter. Season with lemon juice and pepper, and garnish with tarragon. Keep warm.

300 ml white wine  
150 ml white wine vinegar  
6 white peppercorns  
2 black peppercorns  
2 shallots, chopped  
2 tarragon sprigs  
4 egg yolks  
325 ml clarified butter  
lemon juice to taste  
ground black pepper to taste  
3 tarragon sprigs, leaves picked and chopped

### Dry-aged beef

Take the beef joint and place it on a wire rack with a drip tray underneath. Using a sterilised cloth, rub the beef with vinegar or whisky, and place back on the rack in the fridge for 35 to 60 days. The ideal temperature for ageing is 2.2°C throughout the entire ageing process. Take the joint out of the fridge and cut off all the crusty black bits. Cook to the temperature required and allow to rest for 5 to 10 minutes.

1 large beef prime rib or sirloin on the bone (at least 4 bones)  
200 ml vinegar or whisky

### Roast baby turnips

Bring a small pot of water to the boil and cook the baby turnips for 6 to 10 minutes or until tender. Immediately place in an ice bath and drain. Using a small knife, remove the membrane around the top of the turnip at the base of the leaves. Using a cloth or a small knife, scrape the skin off the turnips.

250 g baby turnips  
15 ml olive oil  
40 g butter  
2 thyme sprigs

In a hot frying pan, add oil and butter and allow to melt, then add thyme and turnips. Sauté until golden brown, shaking the pan gently every few minutes.

Serves 4-6

