
Roasted Beef Striploin with Porcini Mushroom Sauce

Yield: Serves 8-12 people

Ingredients:

- ¼ cup extra-virgin olive oil
- Kosher salt and pepper to taste
- ½ beef striploin, 5-6 pounds, choice or prime grade
- 1 tablespoon minced garlic
- 1 tablespoon minced shallot
- 1 cup fresh or ½ cup rehydrated dry porcini mushrooms
- 1 cup Red Wine: Cabernet or Merlot
- 2 cups beef broth
- 1/2 cup demi glace
- 4 tablespoons unsalted butter (cold and cut into small pieces)

Instructions:

1. Rub beef striploin with 2 tablespoons of olive oil to coat. Season with salt and pepper.
2. Preheat the **Wolf Sealed Range top** Griddle to 400 degrees. Add 2 tablespoons of olive oil to the griddle. After the oil is hot, carefully place the beef on to the Griddle and sear on one side for 3-5 minutes until browned. Turn the striploin onto another side and sear for 3-5 minutes more.
3. Remove the striploin from the griddle and transfer the beef to the **Wolf M-series broil pan**. Insert the **Wolf M-Series Oven** probe into the thickest part of the striploin. Set the **Wolf M-Series Oven** on the convection roast mode at 375 degrees. The oven will prompt the user to use the probe. Set the probe temperature to 125 degrees internal temperature. Place the pan into the oven and insert the other end of the probe into the probe portal. Close the oven door and press start. The oven will take about 35-45 minutes to cook the striploin depending on the size. When the oven chimes the meat has reached the internal temperature and is done cooking.
4. While the tenderloin cooks heat a saucepot on the **Wolf Range Top Burner** on medium heat. Add 2 tablespoons of olive oil. Once the oil is hot add the garlic and shallots to the pan and sauté until fragrant. Add the mushrooms and cook for 3-5 minutes. Add the wine to the pan and bring to a simmer. Cook until the alcohol aroma is no longer present. Add the broth/demi glaze to the pan, increase the heat to high, and reduce the liquid by half (this will take a few minutes). Reduce the heat to medium and add the butter to the sauce in batches, whisking continuously. This will help to thicken the sauce. Once all the butter is melted turn off the heat add salt and pepper to taste.
5. Pull the beef striploin from the oven and put it on a cutting board to rest for 5 minutes. Slice the beef striploin into thin slices and place it on to a platter. Pour the sauce over the beef and serve. Enjoy!!