



Grand Cru Classé en 1855

CHATEAU D'ISSAN

MARGAUX

“*Recipes from Château d'Issan*”

ROASTED SCAMPI WITH GIROLLE MUSHROOMS AND CRUSTACEAN SAUCE

For 5 people

Ingredients

- 15 size 2 scampi
 - 2 onions
 - 4 garlic cloves
 - 3 carrots
 - 1 tin of tomato concentrate
 - 2 cl of cognac
 - 8 cl of olive oil
 - ½ bunch of tarragon
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Dressing

- 1 kg of girolle mushrooms
 - 2 shallots
 - 1 bunch of chives
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Presentation

Place the girolle mushrooms in a bowl with the 3 scampi tails that you have wiped and dressed with the sauce.





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For 4 people

BAZAS RIB STEAK GRILLED ON VINE CANES WITH COURGETTE AND THYME TART

Ingredients

- 1.2 kilos of rib steak
 - *Ile de Ré* salt (sea salt)
 - Pepper
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Courgette and crunchy vegetable tart

- 4 x 10-cm diameter puff pastry discs
 - 1 onion
 - 1 yellow pepper
 - 1 red pepper
 - 1 courgette (zucchini)
 - + 3 smaller ones to make the petals
 - 10 cl of olive oil
 - A few sprigs of thyme
 - Salt and pepper
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Red wine sauce

- 300 g of shallots
 - 50 g of butter
 - 3 litres of Château d'Issan red wine
 - 1 litre of veal stock
 - Thyme, laurel, salt and pepper
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Cooking the rib steak

Season the rib steak and cook it on a fire of vine canes for 8 minutes per side. Allow the meat to rest for 5 minutes in aluminium foil.

Presentation

Place the courgette tart on a plate with the 4 steaks. Cover with sauce and sprinkle with a few flakes of salt and a twist of the pepper mill.

Lay out the puff pastry discs between two baking trays so that they cannot puff up.

Put them in the oven at 180°C for 15 minutes.

Crunchy vegetables (brunoise)

Peel and finely chop an onion. Dice the peppers and one courgette. Brown them one by one for 3 minutes each in olive oil. Mix everything together, salt and pepper. Add the crunchy vegetable preparation onto each puff pastry disc. Slice the small courgettes thinly and blanch them in water for one minute, then cool them in iced water. Dry them on kitchen roll and arrange them on top of the crunchy vegetables in a flower pattern. Strip the thyme of its leaves. Sprinkle on a little olive oil. Put in the oven at 180°C for 8 minutes.

Peel and finely slice the shallots. Heat the butter in a pan and sweat the shallots without letting them brown. Add a sprig of thyme, then wet with the red wine and bring to the boil. Flame and allow to reduce by half. Then add the veal stock and allow to reduce gently for 30 minutes.

Take the sauce off the heat, allow to infuse for 10 minutes, then pour it into a clean recipient filtering it with a fine conical sieve (chinois). Check for seasoning.

~ Tip

Take the meat out of your fridge 1 hour before putting it on the grill so that it reaches cooking temperature faster, the middle of the meat cooks more progressively and is less hardened by the sharp difference in temperature.





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PANNA COTTA WITH LEMON VERBENA AND A RED FRUIT SAUCE WITH A HAZELNUT BROWNIE

For 8 people

Brownie

- 100 g of softened butter
- 75 g of chocolate
- 100 g of eggs
- 150 g of sugar
- 60 g of flour
- 100 g of hazelnuts

Heat the butter until it bubbles vigorously and add the chocolate that has been melted in a water bath in three batches.

Sprinkle the eggs with the sugar, before pouring them into the pan, add the flour and the roasted hazelnuts by hand. Shape the mixture on a baking tray and put in the oven at 180° C for 8 minutes. Cut out rectangular brownies 2 cm high by 10 cm long.

Lemon verbena cream

- 75 cl of semi-skimmed milk
- 25 cl of liquid cream
- 120 g of caster sugar
- 50 g of lemon verbena leaves
- + 8 leaves for decoration
- 250 g of raspberries
- 120 g of strawberries
- 5 sheets of gelatine

Put the gelatine sheets into a bowl of cold water. Heat the milk, sugar and cream together and mix well. When it boils, add the lemon verbena and remove the pan from the heat. Cover and allow to infuse for 15 minutes. Filter the mixture and allow the gelatine sheets to drain. Push the verbena leaves to the bottom of the milk-cream-sugar mixture to extract all their fragrance. When well drained, add the gelatine sheets to the mixture and stir until the gelatine dissolves.

Pour the Panna Cotta into rectangular moulds and leave overnight in the fridge. Make a sauce with 50 g of the raspberries and some strawberries for decoration.

Presentation

Turn the Panna Cotta out onto a plate. Add the raspberries and strawberries. Decorate with the red fruit sauce and verbena leaves.

~ Tip

The gelatine sheets should be added one by one to avoid lumps forming, which would make them less effective.

