

# Steak Au Poivre with Celeriac Purée

Adapted from *Gourmet*

Serves 2:

## Ingredients

2-8 ounce sirloin strip steaks, preferably organic  
kosher salt  
1/2 tablespoon black peppercorns, preferably Tellicherry  
1/2 tablespoon green peppercorns, in brine  
1 tablespoon vegetable oil  
4 tablespoons unsalted butter, divided  
1 large shallot, minced  
1/4 cup Cognac  
1/3 cup creme fraiche or heavy cream

## Celeriac Purée:

1 pound celery root  
1 small garlic clove, peeled  
kosher salt  
1 cup low sodium chicken stock  
1/2 cup heavy cream  
freshly ground black pepper

finely chopped chives, for garnish

## Preparation

Let steaks rest at room temperature at least 30 minutes before preparing.

Pat beef dry with paper towels and then salt liberally with kosher salt.

Place black and green peppercorns in a ziploc bag and smash using a meat pounder or heavy skillet.

Preheat oven to 200 degrees.

Smear each side of steaks with smashed peppercorns, pressing down so they'll adhere.

Heat a 12 inch skillet, preferably cast iron, over medium high heat.

Add vegetable oil and heat to shimmering.

Sear steaks for 3 or 4 minutes on one side, turn over, then sear for 3 minutes more.

Transfer steaks to a heatproof plate; put plate in oven to keep warm.

Pour off excess fat from skillet.

Melt 2 tablespoons butter in pan and add finely chopped shallot.

Cook for 3 or 4 minutes, until shallot is golden brown.

Pour Cognac in pan and boil until it is reduced to a glaze.

Add creme fraiche and 2 more tablespoons butter and stir to combine to form a sauce.

If any juice has accumulated on the plate from the steaks, add to the skillet.

Make Celeriac Purée: using a sharp knife, peel skin from celery root.

Chop into 1/2" dice.

Place celeriac in a saucepan, add garlic clove, a pinch of kosher salt, and low sodium chicken stock.

Bring to a boil, reduce to a simmer, cover and cook for about 15 minutes until celeriac is tender.

Place celery root with broth in blender or food processor.

Add heavy cream and purée.

Season with kosher salt and freshly ground black pepper and pulse to combine.

Taste and adjust seasoning, if necessary.

Serve a mound of the celeriac purée on each plate and top with the steak.

Spoon the lush pepper sauce over the beef.

Garnish with chopped chives.

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