



LAKEWOOD
VINEYARDS

Peppered Beef with Red Wine & Chocolate Sauce Served with Long Stem Red

½ bottle Lakewood Vineyards Long Stem Red
½ bottle Lakewood Vineyards Port
1 shallots, sliced lengthways
¼ C. dark chocolate, 70% cocoa solids, chopped
1 Tbsp. chilled butter
3 Tbsp. olive oil
2 Lb. tender, thick sliced Deli Roast Beef
2 Tbsp. cracked black pepper
Artisan bread

Add the Long Stem Red, Port, and shallot to a heavy-based saucepan. Bring to the boil, then simmer briskly for 20-30 minutes until reduced. Gently stir in cocoa until incorporated, then the chilled butter (this will add “shine” to your sauce!). While sauce simmers, heat beef in olive oil, season generously with black pepper then add the roast beef to the sauce. Serve open-faced over artisan bread with an extra drizzle of sauce. Enjoy with a glass of Lakewood Vineyards Long Stem Red and your sweetheart!