

Entertaining *Chic!*

Modern French Recipes & Table Settings for All Occasions

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RIZZOLI
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Côte de Boeuf

Serves 4

Ingredients

1 (2-pound/900 g) bone-in rib steak
Coarse sea salt

Preparation

Pat the beef with sea salt on both sides. Heat the broiler. Place the meat in an oven-safe pan. Place it in the oven about 3 inches (8-cm) below the broiler (leave the oven door open about 2 inches (5-cm)). Cook for 8 to 12 minutes per side.

Béarnaise Sauce

Ingredients

2 sticks (250 g) butter
1 shallot, chopped
3/4 cup plus 1 1/2 tablespoons (200 ml) white wine vinegar
4 egg yolks
1 tablespoon chopped tarragon leaves
Salt and pepper

Preparation

Put the butter in a bain-marie or double boiler to clarify. Remove the impurities from the top, decant, and remove the whey from the bottom. Keep it warm. In a small pan, combine the shallot and vinegar. Over medium heat, cook until the vinegar is reduced to about 1 tablespoon. In a bowl over a bain-marie of simmering water set over medium heat, whisk the egg yolks with the shallot-vinegar reduction to obtain a sabayon or light custard. Turn off the heat and slowly pour in the clarified butter while constantly whisking. Add the chopped tarragon, season with salt and pepper, and serve.

A popular cut of beef in France, the côte de boeuf is a thick, bone-in rib steak.