



ERRAZURIZ

FAMILY WINES SINCE 1870

FOOD &
WINE PAIRING

❖ MAX ❖



**OVEN ROASTED RIBEYE STEAK,
RUSTIC HERB POTATOES WITH
MERKÉN AND RED WINE
CARMELIZED ONIONS**



MAX
Carmenere

10 Ingredients

Preparation in 4 steps

Serves 4

INGREDIENTS

1 kilo
Ribeye steak

1
Carrot

1
Red bell
pepper

2
Onions

500 cc.
of white wine

1 garlic
Clove

800 g.
Red or gold
potatoes

200 cc.
of red wine

Fresh oregano

Parsley

Fresh
rosemary

MERKÉN

Is a smoked chili pepper used as a condiment often combined with other ingredients. It's a spicy condiment with hints of smoked flavor and it looks like a red powder with little scales in different hues. Merkén is a traditional condiment in Mapuche cuisine in Chile.



PREPARATION



- 1 Place a layer of sliced onions, red bell pepper and carrot strips on a baking tray. On top of it set the steak and season with salt, pepper and fresh oregano. Cover with white wine and cook over medium heat for about 2 1/2 hours. Fill with water so that the meat is always covered in liquid. Save the cooking juices and simmer in another pot.



- 2 Cut the red onions into thin slices. Place a pan over medium heat with olive oil and add the onions and brown sugar until golden and caramelized. Then, add the red wine with the fresh rosemary and cook until the liquid evaporates.



- 3 Clean the potatoes thoroughly and cook them with skin. Once cooked, cut them in halves and sauté with olive oil, merkén, fresh herbs, salt and pepper.



- 4 Chop the ribeye steak into strips and serve over the potatoes, add the meat juice and the red wine caramelized onions.





WINE PAIRING

This MAX Carmeneré is perfect to share with this typical Chilean dish, its spicy notes with black pepper and paprika aromas enhances the ribeye steak's seasoning and the merken's spiciness in the potatoes. Its vegetable overtones combine with the herbs, and the dark chocolate characteristics of the wine sweetens the aftertaste.

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