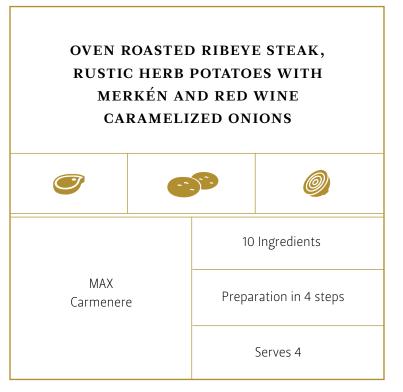


FOOD & WINE PAIRING

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	Ribeye steak	Carrot	Red bell pepper	Onions	Fresh oregano	Is a smoked chili peppe
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	500 cc.	1 garlic	800 g.	200 cc.	Fresh	in different hues.
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MERKÉN

er used as a condiment often combined cs. It's a spicy condiment with hints of ooks like a red powder with littles scales Merkén is a traditional condiment puche cuisine in Chile.

PREPARATION

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.

(3)

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.

(4)

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.

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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 Carmenere 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. WWW.ERRAZURIZ.COM