



JUSTINE SCHOFIELD

Intelligent and sassy, Justine Schofield brings a youthful energy and touch of French flair to everything she does. A poster girl for today's busy, motivated career woman, she is the host of popular daytime cooking show 'Everyday Gourmet' on Network 10 now in its tenth season. She also hosts cooking and travel series; Justine's Flavours of Fiji, Outback Gourmet, New Caledonia and Macau and appears all over Australia at top food festivals and events. In 2016, Justine's first cookbook, Dinner with Justine was published with Pan Macmillan. Her 2nd book Simple Every Day was released in July 2017 and her 3rd book The Weeknight Cookbook launched in April 2019. Her next book is due for release in 2021.

As one of the most popular contestants to come out of Series one 'MasterChef' in 2009, years on, Justine has built a career out of everything she loves and has well and truly established herself as a familiar and well-respected face of the Australian food and media industry. In 2019 Australia met a different side to Justine as they watched her step out of her comfort zone and into the Jungle in Season 5 of Network Ten's 'I am a Celebrity Get Me out of here'.

STEAK, CHIPS & BÉARNAISE

INGREDIENTS

4 x 250-300g Tasmanian Cape Grim steak, brought to room temperature
800g small waxy potatoes (such as Dutch cream or Kipfler), scrubbed clean, par boiled
2 cloves garlic, finely chopped
2 teaspoon olive oil
2 large handful of lovely fresh salad leaves of your choice
Salt flake and freshly cracked pepper

Béarnaise sauce

5 tarragon sprigs, plus 1 1/2 tablespoons finely chopped tarragon leaves
1/2 teaspoon of dried tarragon
180 ml white wine vinegar
3 black peppercorns
1 French shallot, chopped
3 egg yolks
150 g clarified butter*

*To clarify butter, melt the butter in a saucepan or microwave, then slowly pour into a jug, leaving behind the white milk solids at the bottom. The clarified butter is ready to be used.

METHOD

For the béarnaise reduction, place the tarragon sprigs, dried tarragon, vinegar, peppercorns and shallot in a small saucepan, ensuring the tarragon is completely submerged. Bring to the boil and cook until reduced to 1-2 tablespoons of liquid. Strain and allow the reduction to cool slightly.

For the potatoes, heat a large sauté pan over a medium-high heat. Add two tablespoons of the clarified butter and splash of oil and add the potatoes. Coat in the oil and cook for a few minutes until golden on one side. Toss and cook for a further 15-20 minutes, tossing regularly until they are tender and golden all over. Add the garlic and a good pinch of salt and mix through. Keep warm.

For the sauce, place the vinegar reduction and egg yolks in a large heatproof bowl, place over a saucepan of gently simmering water and whisk vigorously until the mixture is thick, pale and creamy. Remove the bowl from the heat and, whisking continuously, slowly trickle in the butter. Occasionally place the bowl back over the simmering water to help the eggs and butter emulsify without scrambling. Continue to whisk until the mixture is thick and glossy. If the sauce is too thick, add 1-2 teaspoons of water. Season well with salt and add the chopped tarragon.

Pre heat the BBQ to medium-high heat.

Pat the Tasmanian Cape Grim steak dry with paper towel, massage in the oil, then season generously with salt. Add the Tasmanian Cape Grim steak to BBQ and cook for 2 minutes, then turn and cook for a further 2 minutes. Turn and cook for a further minute on each side for medium rare. Note: Timings will depend on how you like the doneness of your steak and how thick the meat is. Rest for 4-5 minutes.

Serve Tasmanian Cape Grim steak with potatoes, simply dressed salad leaves and a generous dollop of béarnaise sauce.

Prep: 15 minutes Cooking: 40 minutes. Serves: 4

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"I was so happy to be able to cook one of my signature dishes using incredible Tasmanian produce. Cape Grim beef is gorgeous and just one example of the amazing produce that can be found in Tassie." Justine.