

Beef

with Wild Blueberry Port Sauce

Serves 4

4x200g fillet steaks, tied if possible
20g dried chanterelle mushrooms
2 tbsp of olive oil

Mushroom layer

200g button mushrooms, finely chopped
3 tbsp double cream
300ml good beef stock
3tsp cornflour
2tsp dijon mustard
25g unsalted butter
4 thick slices of brioche bread, toasted
4 sprigs chervil or flat leaf parsley

Wild Blueberry port sauce

50g dried Wild Blueberries
100ml port wine
5 shallots, finely chopped (save half for mushroom layer)
2tbsp vegetable oil
100ml good beef stock
150g frozen Wild Blueberries
3tbsp sugar
5ml dijon mustard
1 small orange, finely grated zest
25g unsalted butter
2tsp sherry vinegar



Preparation

Place the dried chanterelle mushrooms in a bowl, cover with boiling water, leave to soak and set aside.

To make the Wild Blueberry port sauce, place the dried Wild Blueberries and 100ml of port in a small saucepan, bring to a simmer and leave to soak.

In the mean time, heat the shallots in vegetable oil for 5-10 minutes until soft. Transfer half of the softened shallots to a second pan for the mushroom layer. To make the mushroom layer, remove the dried mushrooms from their water saving the liquid for the sauce later. Take out the best looking mushrooms for a garnish. Chop the remainder and add to reserved shallots. Add the finely chopped button mushrooms and soften until mixture is dry. Lastly, add the cream and season to taste.

15 minutes before you are ready to serve, season the fillet steaks, heat 2tbsp of olive oil in a skillet, then saute the meat for 10-15 minutes turning once – medium rare...



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with Wild Blueberry Port Sauce

Preparation *(continued)*

Transfer meat to a covered plate. Into the skillet, place the port soaked Wild Blueberries. Add the beef stock and reserved chanterelle mushrooms, increase the heat to fast simmer and reduce by 25%. Shake the cornflour into 6tbsp of cold water, add to the pan and stir to simmer and thicken. Finish the sauce with dijon mustard and butter. Season to taste.

To assemble, spread toasted brioche with mushroom mixture, stand fillet steak onto each brioche, top meat with Wild Blueberries from the sauce, then add half a teaspoonful of sour cream to each. Spoon the sauce all around and serve with baby vegetables.

