



Rare roast beef fillet with remoulade

Gaggenau Appliance:

Preparation Time: 20 minutes

Cooking Time: 20 minutes + 15 minutes resting time.

Serves: 6

Ingredients

1.5kg fillet of beef
2 tbsp coriander seeds
2 tbsp black peppercorns
2 tbsp salt
Olive oil to drizzle
Watercress and pickled cherries, to serve

Horseradish crème fraîche

2 tbsp horseradish cream
200ml crème fraîche
1 lemon, juiced
Sea salt and black pepper to season

Celeriac remoulade

1 small celeriac, peeled
Sea salt to season
½ lemon, juiced
5 tbsp good quality mayonnaise
½ cup chopped parsley

Method

Eye fillet of beef is perfect for summer entertaining. It can be served warm or cold, carved into slices on a platter, for guests to help themselves. The Core temperature probe takes the guesswork out of cooking times.

Preparation:

1. Preheat oven to Hot air 230°C.
2. For the beef, place peppercorns, coriander seeds and salt in a mortar and pound with a pestle until coarsely ground. Rub all over the beef fillet, pressing in well. Drizzle with oil.
3. Heat a frying pan until very hot and sear the meat on all sides for around 5 minutes. Place the beef on the enamelled baking tray on shelf position 2 and insert the Core temperature probe. Place beef in oven and set core temperature to 52°C or cook for 15 to 20 minutes. Remove and allow to rest.
4. For the horseradish crème fraîche, mix together the horseradish, crème fraîche and lemon juice. Taste and season. Place into a serving bowl. 5. For the remoulade, thinly slice the celeriac on a mandolin. Then julienne finely. Place in a bowl and sprinkle with salt. Set aside for a few minutes to soften. Mix together the mayonnaise, lemon juice and parsley. Add celeriac and mix thoroughly. Place into a serving bowl.

To finish Carve the eye fillet into thick slices and arrange on a serving platter. Drizzle over the horseradish crème and serve with remoulade, watercress and pickled cherries. **Note** Pickled cherries are available from select specialty food stores