Fillet of beef with mushroom and blue cheese

Fillet Steak, potato rosti, portobello mushroom filled with blue cheese, madeira sauce, mixed vegetables

Ingredients (10 portions)

Fillet Steak	125g portion x 10
Agata potato	2kg
Cornflour	20g
Portobello mushroom	10
Blue cheese	180-220g
Olive oil	2 tbspn
Butter	80-100g
Thyme	2-3 sprigs

Sauce

Madeira	250ml
Meat stock	1250ml
Shallots	60g
Garlic	10g
Tomato Puree	15g
Thyme	5g
Bayleaf	2

Panéaché of vegetables

Carrots, Broccoli, Beans, Peas, Cabbage,	150g / portion
Rocket/Mache	garnish

Prep list

- Prep and roll fillet/ chill before portions 125g steaks leave film on.
- Make Madeira sauce
- Make Rosti
- Prep veg side
- Wash rocket for garnish
- Rocket oil
- Make mushrooms

Allergies and Alternatives

GF: gluten free
DF: plain mushroom , plant cream madeira sauce
Vegan / veggie: Mushroom & cashew nut stroganoff, rice
Nut free if not a vegan

Blackboard wording

Fillet of beef, rosti, mushroom and blue cheese, with madeira sauce



MAIN COURSE – METHOD AND SERVING

Rosti

Peel potatoes, boil whole in salted water for 7–9 minutes. They should be just starting to soften, not cooked through. Drain immediately and cool fully, chill overnight for maximum crisping.

Coarsely grate cold potatoes, do not overmix (keep strands intact), Season lightly with salt and pepper, Let sit 5–10 minutes, gently squeeze excess liquid (important for Agata), Sprinkle cornflour evenly if using

Divide into 10 equal portions (~130–150g each cooked base). Shape into flat discs (about 8–10 cm diameter). Heat large non-stick pans, Add clarified butter/oil. Fry over medium heat, 4–5 minutes per side. Press lightly for even browning, Aim for deep golden, crisp crust. Cook in batches (do not overcrowd)

Transfer browned rösti to trays, **Bake at 180°C (160°C fan) for 8–10 minutes**

Madeira Sauce

Sweat shallots in a little butter until soft, add garlic briefly (optional). Add 250 ml Madeira wine. Reduce by about 1/2 only.

Add beef stock, thyme, bay leaves, tomato purée Simmer 40–60 minutes until rich and flavourful. Pass through fine sieve, Return to clean pan.

Bring to gentle simmer. Add cornflour slurry gradually, Stop when it lightly coats spoon, glossy and smooth and still flows (not thick gravy).

Remove from heat, whisk in cold butter.

Mushrooms

Remove stems, lightly scrape gills if very wet (prevents excess moisture on plate). Brush lightly with oil + season. Roast at 190°C (170°C fan) for 8–10 minutes or pan-sear for stronger caramelisation. Mushrooms should be soft but not collapsed, slight golden edges, moisture reduced.

Remove from oven, Place small spoon of blue cheese in each mushroom cap Return to oven 2–3 minutes only. Cheese should soften, slightly melted, not fully disappear into liquid.

Fillet steak

Seal seasoned steaks with clingfilm on. Remove from pan when golden, let rest, remove clingfilm seal roll in batches , remove and rest. Tray up, brush with garlic butter, finish in oven or pan depending on numbers.

Tray and reheat Rosti
Reheat sauce
Reheat mushroom
Reheat Veg / serve in dishes
Plate rocket / rocket oil

Service and Presenation

- Rosti in centre of plate
- Top with steak , nap with sauce
- Top with mushroom and rocket garnish
- Vegetables served family style.

