



Roasted Beef Fillet Wrapped in Eschalots, Horseradish and Prosciutto Served with Red Currant Pan Jus

Serves: 8

TASTE OF FESTIVE SEASON

Sharing food during the festive season is something that connects us all. To assist with this year's celebrations, we have created a delicious roasted beef fillet and red currant pan jus recipe that makes a perfect dish to share with family and friends at this special time of the year.

Cater Care thanks you for your support in 2025 and wishes you a happy and safe festive season.

INGREDIENTS

- 40gm Unsalted Butter
- 40ml Olive Oil
- 1.6kg Beef Fillet (cut from the middle, so it has an even thickness and will cook evenly)
- 550gm Eschalots - top, tail, peel and finely slice.
- 100gm Horseradish Cream
- 6 tbsp Flat Leaf Parsley - pick leaves, rinse, drain and finely chop.
- 1 tbsp Thyme Leaves - rinse, drain and finely chop
- To Taste - Sea Salt and Finely Ground Black Pepper
- As Required - Canola Spray Oil
- As Required - Baking Paper
- 24 slices Prosciutto
- 1 ½ tbsp Cornflour
- 5 tbsp Cold Water
- 1 Lt Good Quality Beef Stock
- 300ml Red Wine
- 2 tbsp Red Currant Jelly

METHOD

1. Pre-heat an oven to a moderate temperature - 180°C.
2. Over a moderate heat in a sauté pan, add and heat the butter and oil. When the butter has melted, add the beef and sear until it is well browned on all sides. Remove the beef from the heat and set to one side. Reduce the heat to low, using the same sautépan and butter and oil mixture, add the eschalots and saute stirring regularly, until they are very soft. Remove the eschalots from the heat and allow them to cool for 5 minutes.
3. In the bowl of a food processor, add the eschalots and horseradish cream, and blend to a coarse puree. Add the parsley and thyme and blend for 10 seconds or until they are incorporated, then season the mixture to taste.
4. Lightly spray oil and line a roasting tray with baking paper.



5. On a clean work surface, lay out 20 prosciutto slices - in two overlapping rows of 10 - facing lengthways away from you, then evenly spread the eschalot and horseradish mixture over the prosciutto leaving a 2cm clean border around the edge. Place the beef fillet on top, in the middle. Using the remaining 4 slices of prosciutto, cover each end of the beef fillet with 2 slices, then tightly wrap all the slices of the prosciutto around the beef fillet. Carefully place it onto the roasting tray.
6. Place the beef fillet into the oven and roast for 25 minutes or until it is cooked to the desired degree. Remove from the oven, cover with aluminium foil and allow to rest in a warm place for 10 minutes.
7. Whilst the beef is roasting, prepare the pan jus. In a mixing bowl, add the cornflour and cold water, mix until the cornflour has fully dissolved and the mixture forms a 'slurry'. Set it to one side.
8. Over a moderate heat, in a saucepan, add the beef stock, red wine and red currant jelly. Bring up to the boil, stirring regularly, to ensure the red currant jelly has fully dissolved. Add the cornflour mixture and continue to stir until the pan jus thickens to a sauce consistency. Season to taste, then remove from the heat and keep warm.

TO SERVE

Carefully place the beef fillet onto a serving board or platter. Pour the pan jus into a serving jug. Carve the beef fillet at the table and top each portion generously with red currant pan jus.
