

# Hisense

## Main Course

### **Beef Steak 'Bourguignon' – Fondant potato, truffle cauliflower puree and wild mushrooms**

**Prep: 30 mins**

**Serves 2**

**Cook: 30 mins**

**816kcal**



## **Ingredients**

For the beef:

- 2 x 180g Beef Fillets or any other steak you prefer
- 50g butter
- 100g wild mushrooms
- 2 shallots
- Thyme

For the Bourguignon sauce:

- 50g pancetta
- 1 onion
- 1 clove of garlic
- 100g chestnut mushrooms
- 1 tbsp tomato puree
- 200ml beef stock (available in supermarkets)
- 175ml Burgundy red wine
- 10g flat leaf parsley

For the cauliflower puree:

- 1 cauliflower
- 300ml milk
- 100ml double cream
- Truffle oil

For the fondant potatoes:

- 50g butter
- 2 large Maris piper potatoes
- Thyme

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## Method:

For the cauliflower puree:

- Remove all the outer leaves from the cauliflower and finely slice
- Add to the pan with the milk, cream and 25g butter.
- Bring to the boil and simmer for 20 minutes
- Blitz to a smooth puree and season with salt and truffle oil and chill
- When you are ready to serve your dish, you can re-heat the puree.

For the Bourguignon sauce:

- Caramelise the pancetta in a dry pan until golden
- Add your onions, garlic and chestnut mushrooms and fry until golden
- To your pan add the tomato puree and cook for 2 minutes
- Add your red wine and reduce by  $\frac{3}{4}$
- Add your beef stock and bring to the boil, then simmer for 15 mins
- Finish with chopped parsley

For the potato fondant:

- Peel your potato and cut to a ring using your cutter, if you are not using a cutter you can cut to a rectangle with a knife.
- Seal the potato in a hot pan with vegetable oil until golden
- To the pan add 25g of butter & thyme or rosemary
- Add 100ml of water
- Bake in the oven at 180oc for 20 minutes.
- To check they are cooked use the tip of a knife - there should be no resistance.

For the Beef:

- Sear your beef fillet in a hot pan until golden each side
- Also, in your pan add your halved shallots and colour.
- Add a good knob of butter and thyme/ rosemary and baste
- Roast in a 180oc oven to your cooking requirements.
- Once cooked remove the beef from the pan and leave to rest
- To your pan add your wild mushrooms and sauté
- After resting, add any of the juices to you re heated bourguignon sauce

## To serve

- Re-heat your fondant potato and cauliflower puree
- Carve your beef fillet and season with sea salt and place in the centre of your plate
- Add the fondant potato and puree
- Garnish with the caramelised shallot and wild mushrooms

## TOP TIPS:

- You could serve the steak and sauce with oven chips or mash – this would deliciously complement the dish
- Any remainder cauliflower puree can be turned in to truffle cauliflower soup with the addition of milk – perfect for lunch the next day!
- The Bourguignon sauce could be replaced with a shop bought peppercorn or Diane sauce
- The sauce, cauliflower puree & fondant potatoes can all be made ahead of time and re-heated when you are ready to serve – leaving more time for enjoying the evening and less cooking!