



**Recipe name:**

Beef Fillet

**Recipe description:**

Breath-taking centrepiece recipe for beef fillet steak stuffed with anchovies, bread & PEPPADEW® Sweet Piquanté Peppers served with an easy chimichurri sauce. Perfect for Sunday lunch.

**Prep time:**

10 mins

**Cook time:**

40 mins

**Serves:**

6

**Made with:**

PEPPADEW® Sweet Piquanté Peppers

**Course:**

Lunch / Dinner

**Occasion:**

Dinner Party / BBQ

**Ingredients:**

- 3 slices stale bread, sourdough or ciabatta
- 3 tablespoons good quality olive oil
- 150 g PEPPADEW® Sweet Piquanté Peppers Chopped, drained
- 4 anchovy fillets, chopped
- 2 cloves garlic, crushed
- 1 tablespoon Italian mixed herbs, dried

## **FOR THE CHIMICHURRI SAUCE:**

- 100 g PEPPADEW® Sweet Piquanté Peppers Chopped, drained
- 2 large bunches Italian parsley, washed
- 2 spring onions, washed
- 4 cloves garlic, peeled
- 45 ml red wine vinegar
- 100 ml good quality olive oil
- Sea salt & freshly ground black pepper

### **Method:**

1. To make the stuffing: crumble the stale bread into a bowl and drizzle with the olive oil. Add the remaining stuffing ingredients and mash together lightly with your hands until combined.
2. To stuff the fillet, slice open length-ways, and butterfly the meat. Place the filling along the inside and then close the meat and wrap with cooking string to enclose the filling.
3. Pre heat the oven to 200°C.
4. Sear the meat in a hot pan until golden brown on all sides, place the meat in a roasting pan in the oven for 20- 40 minutes depending on preference to doneness.
5. While the meat is cooking, prepare the chimichurri sauce. Place all the ingredients in a food processor and whizz to combine, do not over process, preferably chop by hand so that it creates a nice loose rustic sauce.
6. Serve with watermelon and radishes for a colourful salad.