

Fillet of beef with chanterelle mushrooms

A delicious way to cook this beautiful cut of beef that is complimented with a rich, creamy sauce, infused with the delicate flavours of chanterelle mushrooms.

Miele



Fillet of beef with chanterelle mushrooms

Serves 4 prepare **15 mins** cook **90-120 mins**

600 g beef fillet
Salt
Pepper
2 tbsp vegetable oil
400 g chanterelle mushrooms
1 bunch spring onions
2 shallots
30 g butter
125 g diced bacon
50 ml cream
A pinch of sugar

- 1 Preheat the Sous Chef food warming drawer on Food setting 4 for 15 minutes with the ovenproof dish in it.
- 2 Remove the skin and any sinews from the beef and season with salt and pepper.
- 3 Heat the vegetable oil in a pan on the hob and fry the meat for approx. 6 - 8 minutes.
- 4 Place it in the ovenproof dish in the warming drawer.
- 5 Approx. 20 minutes before the end of the cooking time, clean the mushrooms, wash and chop the spring onions. Peel and dice the shallots.
- 6 Heat the butter in a frying pan, fry the shallots and bacon, add the mushrooms and cook for approx 2 - 3 minutes. Then add the spring onions and fry until cooked.
- 7 Add the cream and flavour with salt, pepper and sugar.
- 8 Carve the fillet and serve on a preheated plate with the vegetables. Serve with roast potatoes.

"The chanterelle mushroom has been a culinary favourite for centuries. Traded in great quantities, they come mostly from Eastern Central Europe, the Baltic and Eastern European countries."

Emma Smith

Miele Home Economist

SousChef

Behind every great Chef,
there's a great Sous Chef

We've added some very special ingredients to our ingenious new Sous Chef. So now it cooks to perfection too, it's the perfect partner for anyone with a passion for cooking.

To find out more miele.co.uk



Miele
IMMER BESSER