

# Bay Leaf - Dinner Parties



## SEARED ANGUS BEEF FILLETS

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### What's Included



**Seared Angus beef fillet with bone marrow butter, baked fondant potato and a radicchio salad with candied walnuts, Pinot and blackberry dressing.**

Beef tenderloin x 2  
Bone marrow butter  
Fondant potato x 2  
Radicchio  
Candied walnuts  
Blackberries  
Pinot dressing  
Beef and red wine jus

### Method

- Preheat oven to 180 degrees
- Remove beef fillets from packaging and allow it to come to room temperature
- Line a baking tray with baking paper and put the fondants in the oven for 10-15 minutes
- Heat a frypan, lightly oil the fillets and add to the pan. Cook on high heat for 2 minutes each side. Remove from the pan, top with the marrow butter and allow to rest for 5 minutes
- Remove the frypan from the heat, allow to cool slightly, then add the jus. If the jus does not get hot enough from the residual heat just place back on the heat until heated through
- While the fillets are resting, slice the radicchio, or break into desired pieces. Dress with the pinot dressing and season with a little sea salt
- Place fondant, fillet and salad onto a plate, drizzle any remaining butter back onto the fillet. Serve with the beef jus, candied walnuts and blackberries

