

Cured Fillet of Beef and Roast Gammon

Cured fillet of beef and roast gammon served with mushroom duxelle puree, black cherry filled with cream cheese, water chestnut crumble and balsamic beetroot. (30 pax)

Ingredients

*Beef fillet x 4 whole beef fillets
Salt for curing x 500 grams
White sugar for sugar x 500 grams
Gammon deboned uncooked x 4 kg (2 small)
Button mushroom x 2 kg (chopped finely into bruniose – (small dice)
Garlic cloves x 2 eaches (big)
Onion white peeled x 100 grams (1 large)
Butter salted x 250 grams
Vegetable oil x 100 ml
Salt fine to taste
Black pepper course to taste
Black cherry pitted x 2 tins
Cream cheese smooth x 200 grams
Water chestnuts x 1 tin
Beetroot whole x 1 kg
Balsamic vine gear x 250ml
Brown sugar x 250 grams*

Method

To cure the beef

Mix both equal parts sugar and salt together and rub thickly over the beef fillet- wrap in plastic wrap and leave for two days in the fridge- turning every 12 hours.

Wash salt and sugar off and place in the fridge to dry.

Cook gammon until cooked and leave aside to cool and place in the fridge- sliced when needed.

To make the duxelle

*Take a large frying pan and add 100 grams butter and 50 ml vegetable oil to the pan.
Add in finely chopped onion and finely chopped garlic cloves into the pan and cook until light brown
Add in the chopped mushroom into the pan and brown.
Season and cool down.*



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Black cherries filled with plain cream cheese for garnish.

Water chestnuts roughly chopped over the meat for texture.

Balsamic beetroot

Boil whole beetroot until soft.

Remove skin and cut into wedges.

Place wedges into reduced balsamic vine gear and sugar and glaze.

Remove from heat.

TO PLATE

Place a few slices of the beef fillet onto a plate, a few slices of gammon, add the mushroom duxelle, crushed water chestnuts, stuffed black cherries and balsamic beetroot- garnish with a few pea shoot and micro greens and served chilled or at room temperature.

Thanks Chef Jade Sullaphen