

grilled scotch fillet

with roasted shallots & blue cheese compound butter

4 boneless scotch fillets, 275-to-300g
8 whole shallots
1/8 cup/30mL olive oil
1/4 cup/60mL butter, unsalted
1/8 cup blue cheese

Place butter and blue cheese in mixing bowl. Bring to a room temperature. Whisk until thoroughly mixed. Place butter on a sheet of plastic wrap and roll into log shape about 1 inch in diameter. Refrigerate for at least 2 hours.

Place shallots and oil in a small oven proof pan or bowl. [Note— shallots, not scallions/green onions.] Cover tightly with aluminium foil and bake at 200°C for 15 minutes or until caramelised. Remove from oven, strain oil, and place on plate so that shallots are not touching.

Grill fillets for 5 minutes per side or until medium rare. Top with shallots and 2 slices of compound butter.

Accompany with roasted potatoes and green beans. Serves 4.

PAIR WITH *Chrismont Merlot 2002*

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