

whole roasted beef or scotch fillet

Allow 200g sirloin or scotch fillet per person, in a whole piece (1.2kg)

1 cup fresh breadcrumbs

50g grated fresh parmesan cheese

250g bacon, cooked and diced

200ml tomato juice

700ml beef stock

18 whole shallots or baby onions, peeled

100g sweet basil pesto

18 button mushrooms

6 whole garlic cloves, peeled (optional)

150ml red wine

200ml mango or peach chutney

Mix together the breadcrumbs, pesto and parmesan.

Trim fat and silverskin from beef and season. Lightly oil a heavy-based pan and brown the beef well over a high heat. Transfer to a preheated oven and roast at 200°C for about 30 minutes, for medium.

Meanwhile place the shallots in another roasting tray, and cover with the beef stock. Roast in the oven with the beef until tender, and then transfer to a clean saucepan.

About 10 minutes before removing the beef from the oven, press the breadcrumb mix along the top of the roast and cook until golden and crisp. Allow the beef to rest, covered loosely with foil, in a warm place for 20 minutes. Finish the sauce.

Add the remaining red wine, tomato juice, chutney, garlic and mushrooms to the shallots and bring to the boil. Reduce the heat to a gentle simmer and add the bacon.

To serve

Transfer the carved roast beef to a serving platter or carve at the table, accompanied by the sauce. Serve with potatoes and a green salad or fresh seasonal vegetables. Serves 6.

PAIR WITH *Chrismont Cabernet Sauvignon 2004*

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