

Roasted fillet of beef with prosciutto

Preparation time **20 minutes**

Cooking time **40 minutes for medium meat**

Serves **4**

INGREDIENTS

18 slices of prosciutto (get Webster's to slice & lay your prosciutto side by side, a little overlapping on an A3 sized piece of paper).

1kg fillet of beef

3 cloves of peeled garlic

a handful of porcini mushrooms soaked in 300ml of boiling water

3 knobs of butter

juice of half a lemon

salt & pepper

a few handfuls of fresh rosemary & thyme

3 glasses of delicious red wine (I use a shiraz/merlot)

some butcher's string (ask Webster's for some)

METHOD

1. Preheat your oven (fan forced) & tray to 230°C.
2. Chop 1 garlic clove & fry with the soaked porcini in butter for a few minutes.
3. Then add half the soaking water, simmer & reduce for 5 minutes, stir in the lemon & remaining butter.
4. Rub the mushrooms over the laid out prosciutto.
5. Season the fillet of beef w/ salt & pepper & roll it in the herbs.
6. Place the fillet on the end of the sheet of prosciutto with the mushrooms & roll up the meat. Once the beef is rolled up, push off the paper & tuck in the ends of the prosciutto.
7. Secure the meat & prosciutto with string.
8. Put the fillet in the warmed tray with the cloves of garlic & cook for 40 minutes (medium).
9. Half way through add the wine.
10. When the fillet is cooked, place the fillet on the chopping board & allow to rest for at least 5 minutes.

11. Pour any remaining juices back into the tray and simmer on the stove until you have yourself a red wine gravy.
12. Slice the fillet, serve with greens, potatoes or whatever you fancy.

Enjoy!