

Char grilled Beef Onglet with Celeriac and Truffle Puree, Curly Kale and King Oyster Mushrooms

Beef onglet is one of our favourite meat cuts at the restaurant. It's full of flavour, has a great texture and is becoming more and more popular on menus.

The sweetness of the celeriac and truffle puree works beautifully with the beef and the curly kale has brings a peppery freshness to the finished dish.

You could serve the elements for this dish in larger portions and separately for a Sunday lunch or a family style dinner party.

Serves 4 as a tapa

2 x 80g beef onglet fillets
150g peeled and diced celeriac
300ml milk
1 head of curly kale, picked
1 teaspoon of butter
3 king oyster mushrooms, sliced thinly lengthwise
1 teaspoon honey
150ml dark chicken stock (home made is best)
Olive oil for cooking
Sea salt and pepper
20ml truffle oil
Sliced fresh black truffle for garnish (optional)

Heat a char grill or barbeque to maximum heat.

Cook the celeriac in the milk until soft and tender. When cooked transfer to a blender with some of the milk. Blend to a smooth, thick puree, adding more milk if necessary.

Finish with the truffle oil and season to taste. Reserve in a warm spot.

Blanche the curly kale in boiling salted water until tender. Drain well and then transfer to a small pan, add the butter and season well. Keep warm.

Season the onglet, brush with oil and place on the hot grill. Cook on all sides for two minutes until medium rare and then rest for two minutes.

Heat a sauté pan over a high heat and add a lug of olive oil. Add the mushrooms, sauté until golden brown and season well. Spoon in the honey and pour over the chicken stock.

Reduce down over the mushrooms to sauce consistency.

Divide the puree and kale between two serving plates, slice the beef and lay on top followed by the mushrooms and sauce. Serve.