

## **Roast Fillet of Beef, Braised Ox Cheek Ravioli, Root Vegetable Gratin, Parsnip & Ginger Purée, Red Wine Sauce**



**Serves:** 4

**Profitability:**

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**Ingredients:**

4 x 170g beef fillet steaks

**PARSNIP AND GINGER PURÉE**

2 parsnips, peeled & sliced with a mandoline

100g fresh ginger, peeled & sliced with a mandoline

300ml cream

100ml milk

100ml chicken stock

2 garlic cloves

30g butter

**BRAISED OX CHEEK**

1kg ox cheeks, trimmed

1ltr beef stock

50g rosemary

500g vegetable mirepoix (2 carrots, 2 shallots, 3 celery sticks, chopped)

3 garlic cloves

#### ROOT VEGETABLE GRATIN

1 celeriac

1 swede

1 sweet potato

2 potatoes

1 butternut squash

570ml cream

3 garlic cloves

1 nutmeg, grated

2 rosemary sprigs

#### RAVIOLI

500g flour

3 eggs

2 yolks

5g salt

1 tbsp olive oil

#### RED WINE SAUCE

500ml red wine

2 star anise

50ml honey

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#### Steps:

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**PARSNIP AND GINGER PURÉE:** Place ingredients in a pan and simmer until all vegetables are soft. Blend and pass through a fine sieve and season.

**BRAISED OX CHEEK:** Seal the ox cheek in a hot pan, and add stock, rosemary, vegetable mirepoix and garlic. Cover and braise for 4 hours. Leave to cool slightly in the stock before flaking and rolling into balls. Chill in the fridge for 1 hour. Reserve stock for red wine sauce.

**ROOT VEGETABLE GRATIN:** Slice all vegetables with a mandoline. Bring cream, garlic and rosemary to the boil. Season. Layer the vegetables with the cream and cook at 150°C for 1 hour or until vegetables are soft. Press under a weight in the fridge to get even portion.

**RAVIOLI:** Blend all ingredients together to make pasta dough. Rest in the fridge for 1 hour. Roll finely. Add balled ox cheek and assemble into 8 ravioli - sealing all the edges and making sure there are no air pockets.

**RED WINE SAUCE:** Skim excess fat off reserved beef cheek stock. Caramelize trim from beef fillets in a hot pan and add red wine, star anise and honey. Reduce to almost 100ml. Add the beef stock and reduce to thicken. Pass through muslin cloth and a fine chinois to achieve a glossy thick rich red wine sauce.

**TO ASSEMBLE:** In a hot pan, seal fillets all over to colour and caramelize. Add a knob of butter and baste the meat. Cook to required consistency. Heat the purée. Heat the gratin for 6 minutes at 200°C. Blanch ravioli in boiling water for 3 minutes. Drain ravioli and prepare some parsnip crisps for texture. Peel with a speed peeler and deep fry at 150°C till golden brown. Drain on paper and season. Puree the plate and place the ravioli, fillet and gratin on top in a row. Add the sauce and place the parsnip crisps on top.