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Sauces

Like the icing on a cake, a great sauce adds the finishing touch to a dish.

Grilled Beef Fillet With Smoked Red Wine Sauce

Serves 4

4 x 160g beef fillets, frenched
Salt and freshly ground black pepper, to taste
Mashed potatoes and blanched broccoli, for serving

Smoked Red Wine Sauce

25g **Haco Classic Demi-Glace**
250ml lukewarm water
Cooking oil, for sautéing
4 shallots, peeled and sliced
75g smoked bacon
12 black peppercorns
1 thyme sprig
1 bay leaf
5g smoked paprika
100ml red wine
15ml sherry vinegar
15g butter

- For the smoked red wine sauce: Mix the **Haco Classic Demi-Glace** and 250ml lukewarm water in a saucepan and bring liquid to a boil, stirring constantly until smooth. Reduce heat and simmer for about 3 minutes. Remove saucepan from the heat and set aside.

Heat another saucepan with cooking oil and sauté the sliced shallots, smoked bacon, black peppercorns, herbs and smoked paprika until caramelised. Add in the red wine and sherry vinegar and return the **Haco Classic Demi-Glace** to the saucepan, then simmer until sauce coats the back of the spoon. Strain the sauce through a chinois and stir in the butter.

- Season the beef fillets with salt and freshly ground black pepper. Grill the seasoned beef fillets over an open charcoal fire and then transfer into a roasting pan and bake in a preheated oven at 180°C until medium-rare, for 10 minutes. Remove the grilled beef fillets from the oven and set aside for 5 minutes before slicing it.
- To serve: Place the mashed potatoes onto each serving plate and top with a grilled beef fillet. Spoon the smoked red wine sauce around and serve with the blanched broccoli.