



CENTRE-CUT BEEF IN A PUFF PASTRY CASE WITH TRUFFLE SHAVINGS ? MAIN DISH

Ingredients (For 4 people)

- 800 g centre-cut beef fillet
- 200 g ceps
- 1 shallot
- 3 cloves of garlic
- 1 bunch thyme
- Butter
- 1 dash of olive oil
- 5 green cabbage leaves
- 1 rectangular roll of puff pastry dough
- 1 egg yolk
- 2 tbsp mascarpone
- Truffle
- New potatoes
- Salt and pepper

Preparation:

Preheat the oven to 180°C.

Boil a large amount of salted water and immerse 5 large cabbage leaves for 3-4 minutes. Drain well.

Pour a small amount of olive oil into a frying pan and add a pat of butter. When the oil and butter mixture is hot, sear the meat on each side with 3 cloves of garlic and the thyme. Add the ceps and finely chopped shallot. Remove the meat and leave the mushrooms to simmer for a few minutes longer. Finely chop the mushrooms.

Roll out the puff pastry on the work surface and brush it with egg yolk. Coat the pastry with the blanched cabbage leaves and then spread them with the chopped mushrooms. Arrange the meat at the centre of the pastry. Fold it over to encase the meat. Cut the edges and brush again with egg yolk. Using the tip of a knife, score the pastry and bake for approximately 20 minutes until the pastry is golden brown.

Pour the mascarpone into a bowl and grate the truffle. Mix well and reserve in the refrigerator.

To serve, arrange two shaped spoonfuls of mascarpone on a plate. Accompany slices of the meat with roasted potatoes and lamb's lettuce.