



LABORIE

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South Africa

SHIRAZ

VINTAGE

VINTAGE

WINEMAKER'S SELECTION

Laborie Shiraz Beef Fillet Asado with Patatas Bravas

I love the smell and flavours of meat on the fire - there is an instant excitement and sense of anticipation in the air - man has had a love affair with grilling meat on an open fire since the beginning of time and in my world nothing has changed. We bring you this sultry recipe for beef fillet cooked on the fire served with my all time favourite chimmichurri sauce and a side of patatas bravas. Prepare yourself for the beginning of a spicy love affair.

4 Servings

Perp Time: 60 min

Cooking Time: 40 min

INGREDIENTS

Beef Fillet

- 800g to 1 kg of beef fillet whole
- 60 ml of Willowcreek Garlic Flavoured Olive Oil
- 15 ml of Sweet Smoked Spanish Paprika Powder
- 6 heads of grated garlic
- Salt and pepper

Chimmichurri Sauce

- 125 ml of Willowcreek Jalapeño Flavoured Chilly Oil
- 3 garlic cloves grated
- Handful of chopped fresh oregano, mint and parsley
- 30 ml of a good quality vinegar

Patatas Bravas

- 1 kg of medium sized potatoes
- 60 ml of Willowcreek Parmesan Flavoured Olive Oil
- 2 large white onions chopped
- Large knob of butter
- 5 ml of dried chilli flakes
- 5 cloves of grated garlic
- 125 ml of prepared stock
- 1 tin of chopped tomatoes
- 2 sprigs of rosemary
- 5 sprigs of thyme
- 15 ml soft brown sugar

DIRECTIONS

Beef Fillet

Clean and pat fillet dry place in a large oven tray and rub in with the olive oil, followed by the paprika, garlic and salt and pepper.

Cover and let it rest for at least an hour - grill on a hot open fire searing the meat - keep brushing with marinating juices - grill to rare for about 3 to 4 minutes each side, remove and let it rest for 20 minutes, slice and serve with chimmichurri sauce and patatas bravas.

Chimmichurri Sauce

Place all the ingredients into a food processor and blend - serve with the meat.

Patatas Bravas

Place potatoes skin on in a large pot of cold water - bring to the boil and cook for 5 minutes, strain water off and slice potatoes lengthways.

Place on a large roasting tray and cover with the parmesan oil and season with salt and pepper - roast in the hot oven until golden brown and cooked for about 35 to 40 minutes.

Pan fry onions with the butter in a medium sized saucepan until golden brown, add the chilly and then the garlic and fry for about 5 minutes taking care that the garlic doesn't burn.

Add the chicken stock, tomatoe, rosemary, thyme and sugar - cook gently thorough for about 10 to 15 minutes. Season with salt and pepper.

NOTES AND TIPS

- Easy to prepare
- Hot open fire
- Oven 220 degrees celsius

Enjoy with a glass of Laborie Shiraz!

