

grain fed fillet steak with silverbeet, spinach & goat's cheese pastizzi

Pampas

Ingredients (Serves 4)

4 x 200g fillet steak
salt and pepper
2 bunches of rainbow silverbeet,
washed thoroughly
4 sheets Pampas Filo Pastry
100g butter, melted
500g baby spinach
200g fresh goat's cheese
200ml cream
240g potato puree
200ml red wine sauce
5g poppy seeds

Method - Pastizzi

Blanch the spinach, drain, squeeze out all the water and allow to cool. Simmer cream and reduce by half. Add the chilled spinach and blend. Slowly add goat's cheese and season to taste with salt and pepper. Place the mixture aside.

Layer the four Pampas Filo Pastry sheets on top of each other, brushing each sheet with melted butter. With the filo sheets in a landscape style, cut into 4 equal width portions. Spoon one good tablespoon of spinach mixture onto each filo square. Fold into a triangle shape, brush with melted butter to form the pastizzi and sprinkle with poppy seeds. Bake

at 180°C until golden brown.

Season and seal the fillet steak. Cook to desired liking then rest.

Saute the rainbow silverbeet, heat the potato puree and red wine sauce.

To assemble

Serve the fillet steak on the silverbeet and red wine sauce, topped with potato puree and the pastizzi.

Cost per serve: \$5.36

Another quality product from Goodman Fielder.

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