



LADY HOPETOUN'S FILLET OF BEEF WITH RED WINE RISOTTO

FOR THE BEEF

- 🍴 1 fillet of Hopetoun beef, trimmed
- 🍴 Olive oil
- 🍴 Black pepper and a little salt
- 🍴 500 ml red wine
- 🍴 500ml beef stock

FOR THE RISOTTO

- 🍴 1.5 litres good vegetable stock (warm)
- 🍴 100g Butter
- 🍴 2 onions, finely diced
- 🍴 500g arborio rice
- 🍴 500ml red wine
- 🍴 50g grated parmesan
- 🍴 A small bunch of spring onions (8-10 onions) finely sliced.

(Serves 10)

METHOD

- 🍴 Preheat the oven to 200 degrees (fan 180), gas mark 6
- 🍴 Prepare the fillet by rubbing with olive oil and generously sprinkling with pepper and a little salt, place in a baking tray and pour in the red wine and stock. Cover with tin foil and place in the centre of the pre-heated oven.
- 🍴 After 20 minutes in the oven remove the fillet from the pan, return the foil covering and rest the beef for 10 minutes.

- 👤 Whilst the beef it is resting reduce the cooking juices making sure you stir it all together incorporating all the beef juices. When it is reduced to 500mls and has become a jus, season to taste and pour into a gravy boat for serving.
- 👤 While the beef is cooking prepare the risotto. Melt the butter in a pan and gently fry the onion until translucent but not coloured. Add the rice and stir to cover for a minute or two, then begin adding the warm vegetable stock a ladle at a time whilst continuing to stir. As the liquid is absorbed add another ladle, when you are half way through the stock add the red wine to the rice, again a ladle at a time, use more stock if necessary but these quantities work for me.
- 👤 Once all the liquid has been used add the parmesan cheese and half the sliced spring onions to the rice and stir until the cheese has melted. The rice should be tender and creamy.
- 👤 To serve put the risotto around a serving dish, sprinkle with the remaining spring onions. Slice the fillet and place neatly down the centre of the platter surrounded by the risotto. Pour a small amount of the reduced jus over the fillet and serve. Have the rest of the jus available for people to help themselves. We usually serve this with wilted, buttered spinach, but any good green vegetable will do.