FRANS K. SMIT

BEEF FILLET PLATTER WITH CHIMICHURRI

WITH SPIER FRANS K. SMIT RED



SPIER
1692

A BEEF FILLET PLATTER MADE FOR SHARING

WITH SPIER FRANS K. SMIT RED

A centrepiece worth gathering around: rosy beef, a bright herb sauce made the day before and a glass of Spier Frans K. Smit Red.

A whole beef fillet brings a sense of occasion to the table. Seared until deeply browned, roasted pink and rested before carving, it needs little embellishment. Here, chimichurri brings freshness and a little heat: coriander, parsley and oregano, sharpened with chilli and red wine vinegar. Spoon it over the sliced beef just before serving, leaving a little extra for the table.

Pour our flagship Frans K. Smit Red alongside. From the slopes of the Helderberg, this Cabernet Sauvignon-led blend gains depth from 29 months in French oak. Blackcurrant, blackberry and black cherry unfold over herbal fynbos and graphite, with smooth, dense tannins that suit the seared fillet. Put everything in the middle of the table and let everyone help themselves.

INGREDIENTS

Serves 6

For the chimichurri

a bunch coriander (about 20 g)
a bunch parsley (about 20 g)
1-2 cloves garlic, chopped
1 small red chilli, chopped (remove the seeds if you prefer)
10 ml (2 tsp) dried origanum
45 ml (3 Tbsp) red wine vinegar
125 ml (½ cup) extra virgin olive oil
salt & pepper, to taste

For the beef fillet

1,2-1,5 kg whole beef fillet
salt & pepper, to taste
30 ml olive oil
a small bunch rocket or watercress leaves, to serve (optional)

METHOD

Prepare the chimichurri:

In a blender or food processor, add the coriander, parsley, garlic, chilli, origanum, vinegar and oil. Season lightly with salt & pepper, then pulse to a sauce that is still slightly chunky but pourable. Cover and refrigerate until ready to serve; it is best served at room temperature (can be prepared a day ahead; bring back to room temperature before serving).

Prepare the fillet:

Preheat the oven to 180 °C. Season the fillet all over with salt & pepper, then rub with olive oil. Sear in a very hot pan on all sides, then place on a baking tray and transfer to the oven. Cook to your liking: about 15 minutes for medium-rare. Remove from the oven and leave to rest for 15 minutes before carving into slices. Arrange on a platter (optionally with the rocket/watercress leaves), drizzle with the chimichurri and serve at once.

Spier Frans K. Smit wines can be tasted and purchased at the farm in Stellenbosch, and are widely available in stores and online at ***shop.spier.co.za***

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Drink Responsibly. Not For Persons Under The Age Of 18.