

Red Ruby Devon

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Lesley Waters cooks Red Ruby Devon beef stroganoff bruschetta

Strips of Red Ruby Devon rump, cooked with pink peppercorns, mushrooms, garlic, shallots, beer and stock. Served on a toasted bruschetta topped with blue cheese cream and served with watercress.

Serves 4

INGREDIENTS

few squirts rapeseed oil

4 thick slices sourdough

25g butter

500g Red Ruby Devon rump steak cut into finger strips

2 banana shallots, finely chopped

400g mixed field and chestnut mushrooms, sliced

1 garlic clove, crushed

1tbsp fresh thyme leaves

1tbsp plain flour

200mls beer

200mls beef stock

pinch sugar

For the blue cheese cream:

200g pot crème fraîche or sour cream

200g 1tsp Dijon mustard

55g crumbled stilton

1 small bunch watercress, washed

1. Heat a few squirts of rapeseed oil in a non-stick frying pan and place over a high heat. Lay in the sourdough slices. Cook for a minute each side or until golden and crispy. Place on a baking sheet and keep warm in the oven.
2. Add half the butter to the pan and place over a high heat. Season the beef well and add to the pan in two batches. Cook for 1 minute until golden and just sealed. Remove from the pan and set to one side. Place the pan back on the heat and add the remaining butter. Stir in the shallots and gently cook until softened.
3. Turn up the heat, add the mushrooms and cook for 3-4 minutes or until golden and the liquid has evaporated. Stir in the garlic, thyme, flour and cook for 1 minute, stirring well.
4. Pour in the beer, stock and sugar, stir well and bring to the boil, simmer for 2-3 minutes or until syrupy. Return the beef and any juices to the pan and stir through. Season to taste.
5. In a small bowl stir the crème fraîche, stilton and mustard together. To serve, arrange the croûtes in warm serving bowls. Top each with the stroganoff and dollop each with the cheesy soured cream. Finish each with watercress and serve straight away.

Find out more about chef, Lesley Waters www.lesleywaters.com