

Recipe: Chef: Stefan Olivier

Blueberry and Grape relish: Port and Black Pepper Beef Carpaccio and wild rocket

Port and Black Pepper Beef Carpaccio:

Ingredients

500g	beef fillet can be substituted with springbok or rare roast ostrich
75ml	port
75ml	red wine
1g	rosemary
1g	garden mint
	Freshly ground black pepper to coat outside of the fillet
200ml	Blueberry and Grape relish

Method

Add the port, red wine and herbs into a small sauce pan and reduce till half the volume.

Now roll the trimmed beef fillet in this liquid. On your working surface, sprinkle out the crushed black pepper with some salt. Roll the beef fillet in the seasoning mix. Wrap the whole fillet in plastic wrap and leave in the fridge for at least an hour. Slice into thin slices to serve.

Wild rocket:

Wash leaves thoroughly, pat dry with paper towel. Drizzle with olive oil and season with salt and pepper.

Arrange salad leaves and carpaccio slices on a serving plate, complementing the rare meat with approx 15ml of Blueberry and grape relish per serving of 4 meat slices.