

## *Beef Paupiettes*

**Serves 6**

**Cuisine: French**

Preparation Time: 20 Minutes

Cooking Time: 15 Minutes

**Ingredients:**

6 Beef fillet steaks or 300g whole piece of fillet  
125g Lamb mince  
1 Red pepper, finely chopped  
1 cup Stale breadcrumbs  
2 Rashers Smoked streaky bacon, chopped  
2 tbsp Chives, chopped  
1 tbsp Fresh mint, chopped  
1 Egg, lightly beaten  
90g Unsalted butter  
2 tbsp Olive oil  
Plain flour  
Maldon sea salt and freshly ground black pepper

**Method:**

1. Cut the steaks in half through their length, or cut slices off the beef fillet.
2. Cover the pieces with cling film and pound until thin (but not splitting all over the place).
3. Mix the lamb mince, peppers, bacon, breadcrumbs and chives, mint and beaten egg in a large bowl and season.
4. Place about 2 tbsp of the mixture onto each piece of flattened beef.
5. Roll the beef slices and secure with cocktail sticks pinned into the joins lengthways. You should end up with sausage shaped wraps, enough for 2-3 each.
6. Toss the wraps in flour and pat off any excess flour.
7. Heat the butter and oil in a large frying pan and add the wraps in a single layer. Cook for 10 minutes turning regularly or until browned nicely and tender.
8. Drain on kitchen paper towel and remove the cocktail sticks before serving.

**To Serve:**

Lovely served with purple sprouting broccoli and boiled new potatoes, in a port and beef stock reduction.

**Chef's Notes:**