

## Main

### Fillet stuffed with dates and wild mushroom, served with mushroom cream sauce

*Paired with potstill brandy*

Serves 6

#### *For the stuffing:*

- 250g portabellini mushrooms, finely chopped
- 1 onion, finely chopped
- 10ml (2 tsp) garlic, finely chopped
- 30ml butter
- 45g dried prunes soaked in 125ml (½ cup) potstill brandy
- 20g dried porcini soaked in warm water (keep the soaking liquid)
- 45ml (3 tbsp) potstill brandy
- 10ml (2 tsp) Maldon salt
- 30ml (2 tbsp) wholegrain mustard
- 2,5 -3kg fillet, butterflied

#### *For the sauce*

- 125ml (½ cup) potstill brandy
- 250g exotic mushrooms
- 30ml (2 tbsp) double thick cream
- 5ml (1 tsp) soya sauce
- A large handful of rocket leaves, to serve

1. Melt the butter and oil over high heat in a large frying pan. Combine the mushroom and onion and fry in batches until soft. Retain the soaking liquid and finely chop the porcini. Add the porcini and garlic to the frying pan and fry for a few minutes more. Deglaze the pan with the soaking liquid and 45ml (3 tbsp) potstill brandy.
2. Finely chop the soaked dates and add to the mushroom mixture. Set aside to cool completely.
3. Place the fillet on a clean cutting board, season the inside with salt and rub with mustard. Stuff with the mushroom and date stuffing. Roll the fillet tightly and tie into 8cm segments with butcher's string. Refrigerate uncovered for 20 minutes. Slice the fillet into medallions.
4. Heat a griddle pan and fry the fillet medallions for 3-4 minutes aside. Rest for 10 minutes.
5. Prepare the sauce: deglaze the pan with the potstill brandy. Add the mushrooms and fry until soft. Stir in the cream and soya sauce. Serve the fillet with the mushroom sauce and a handful of rocket leaves.

