

Beef Olives

By Amanda Osborne (Regional Operations Manager)

Abbeyfield
Making time for nicer people



4 servings



Prep: less than 30 minutes

Cook: 1 hour 30 minutes

INGREDIENTS

4 thin cut beef steaks

For the stuffing

100g sausage meat

20g fresh breadcrumbs

2 tsp fresh chopped sage

½ onion (roughly chopped)

1 large clove of garlic (roughly chopped)

Salt and pepper

For the haggis stuffing

180g haggis

For the sauce

1 onion (chopped) long ways

2 carrots chopped in small pieces

300ml beef stock

100ml red wine

1 tbsp. plain flour

Salt and pepper to taste

METHOD

1. Layout your 4 steaks that have been flattened and season with salt and pepper
2. Sausage filling – add the sausage meat, breadcrumbs sage, onion, garlic and salt and pepper. Mix together in a bowl, then transfer to a food processor, blending until combined.
3. Starting with the short edge with the sausage/haggis on, carefully roll up each steak, completely enclosing the filling. Then tie each steak parcel securely using food safe twine.
4. Heat a little oil in frying pan on a medium heat, Brown the beef olives, frying for approx. 2 minutes on each side, depending on the thinness. Remove them from the pan and set them aside.
5. Add another splash of oil to the pan. Add the onion and carrots and fry until softened – about 5 minutes
6. Sprinkle over the flour and stir well to combine.
7. Gradually add the wine, stirring as you go. Then slowly pour in the beef stock, again stirring after each addition.
8. Add some seasoning to taste, bring to the boil, and then deuce to a simmer.
9. Let the sauce cook for another 5 minutes, while it simmers, preheat the oven to 170c.
10. Transfer the sauce to a basking dish, then place the beef olives on top.
11. Bake in the oven for 1 hour

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