

Miele

Roast beef fillet with crispy potatoes

By Miele

20 minutes

Prep time

40-50min

Cooking time

6 Servings

Serves



INGREDIENTS

- 1.5 kg piece beef fillet, trimmed
- 12 small potatoes, halved
- Olive oil
- Sea Salt and Black pepper

METHOD

1. Rub beef fillet with olive oil and season with salt and pepper. Place beef on Grilling and Roasting insert in the Multi-purpose tray. Place on shelf position 3.
2. Toss potatoes in oil, season, and place on Baking tray. Place on shelf position 1.
3. Select Moisture Plus 190°C with an Automatic burst of steam and roast for 35-45 minutes depending on your desired doneness.
4. Remove beef from oven, cover with foil and rest for at least 15 minutes before carving.
5. Reposition potatoes to shelf position 3, change function to Fan Grill 200°C for 5 minutes, or until browned to your liking.

Note

- To cook using the Food probe: Insert the probe into the centre of the beef at step 1. and set a core temperature between 40°C – 70°C when beef is placed into the Oven. The oven will turn itself off and alert you when the beef has reached the correct temperature.
- Rest beef and continue to step 5.
- Refer to your manual for more advice on using your food probe.
- Warming drawers are an excellent spot to rest your roasts.