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## Najobe Stuffed Roast Fillet of Beef

### Najobe Park Beef

### Bob Heath

This recipe can also be used for any thick cut steak such as sirloin, rump or round.

### Ingredients (for 2 people)

whole fillet of Najobe Park Tender Young Red Angus Beef, approx. 500gms.

2 rashers of bacon, coarsely chopped

120g camembert or brie, coarsely chopped

1 dessert spoon red currant jelly

pepper and garlic/herb salt

a little oil

vegetables such as potato, carrot, capsicum, onion and trombone pumpkin cut into serving-sized pieces

### Method

Mix together the bacon pieces, camembert and jelly

Cut a pocket in the beef as large as possible, being careful not to cut through to the outside. Stuff the pocket with the mixture

Tie the meat with string to hold the pocket closed. Toothpicks or wooden skewers can also be used, depending upon which cut of meat you are using.

Heat the BBQ with the hood closed until it reaches 180 degrees

Place the beef in an oiled tray, lightly oil the meat and season with garlic/herb salt and pepper

Place the veggies in the tray around the beef.

Cook for one hour - this timing is for medium/rare beef

The beauty of this dish is that all the ingredients will take approximately the same time to cook and will be ready together (depending upon how well you like your meat cooked).

### Suggested wine to accompany this dish

Bleasdale's 2006 Mulberry Tree Cabernet Sauvignon is the go here or Bleasdale's 2006 Petrel Reserve, which is a bit more expensive, but it is a lovely wine