

**Steak Diane, charred onion, potato fondant,  
peppercorn, and bone marrow croquettes**

**Serves 4**

**INGREDIENTS**

4 brown onions

Grapeseed oil, for frying

680g aged beef tenderloin (at room temp)

*Bone marrow croquettes*

2 large veal bones, cut length ways

2 tablespoons finely chopped flat leaf parsley

70g plain (all-purpose flour)

1 egg, lightly beaten

110g dry breadcrumbs to coat

Vegetable oil, for frying

*Potato fondant*

225g unsalted butter

4 potatoes, peeled trimmed into four rectangular blocks

*Red wine sauce*

1 tablespoon chopped shallots

1 tablespoon black pepper, freshly cracked

1 tablespoon pink peppercorns, freshly cracked

30 ml brandy

120ml red wine

60ml thick double thick cream

## **METHOD**

Preheat oven to 200 degrees Celsius

Season the veal bones generously with salt & pepper.

Place on a baking tray and roast for 10 to 20 minutes or until marrow is golden and cooked.

Set aside to cool.

Once cooled, remove the marrow, and combine with parsley in a small bowl.

Form the mixture into 4 uniform balls, cover, and chill in the refrigerator until firm.

Put the flour, egg, and breadcrumbs in separate bowls.

Lightly coat the marrow croquettes in the flour, then in the egg and finally in the breadcrumbs. Put the croquettes on a baking tray lined with baking paper and place in the refrigerator.

Put the onions in their skins on a baking tray and cook in the oven for 30 min or until completely cooked through. Peel the onions and cut in half. Put a heavy based oven proof frying pan over medium heat and add a small amount of grapeseed oil. Cook the onions, cut side down, until lightly charred. Set aside

Meanwhile, for the potato fondant, heat a frying pan over medium heat, add butter and cook until foaming. Add the potatoes and season generously with salt. Increase the temperature until butter foams around the potatoes and adjust the heat as necessary to maintain this foam. Cook potatoes on all sides until crisp and golden.

Remove the pan from heat, add the charred onions and allow the potatoes and onions to stand in the hot butter until ready to serve

Reduce the oven temp to 150 degrees Celsius. Using the same frying pan that you used for the onions, season the tenderloin, and sear it on all sides. Then put the pan into the oven for 10 min, or until cooked to your liking. Remove the tenderloin from the pan and set aside to rest.

Add the shallots and combined cracked pepper to the meat drippings and flambe with the brandy and wine, then cook over low heat until reduced. Strain through a fine sieve into a clean saucepan, return to the pan and add the cream

Pre heat the vegetable oil in a deep fryer or large heavy based saucepan to 180 degrees Celsius.

Carefully fry the croquettes for 2 to 3 min or until golden. Remove the potatoes and charred onions from the warm butter and drain on paper towel, separating the onions into their petals.

Carefully slice and plate the tenderloin with the potato fondant and a bone marrow croquette, scatter with charred onion and carefully spoon the red wine sauce over the beef, serve immediately.