



Truffled Fillet of Beef and Hegarty's Cheddar Sandwich



This is one of the most stylish fast food dishes imaginable, and you can prepare it in the time it takes to order a takeaway. Perfect for a summer lunch in the garden with a bottle of lightly chilled red wine. Or inside if the weather doesn't oblige.

Ingredients

- ♦ 800 g fillet of beef, trimmed
- ♦ 2 tablespoons extra virgin olive oil or Irish rapeseed oil
- ♦ flaky sea salt
- ♦ coarsely ground black pepper
- ♦ 2 sourdough baguettes
- ♦ 90 g black truffle butter, at room temperature
- ♦ 60 g hard cheese, such as Hegarty's Cheddar
- ♦ 80 g rocket

Serves 6

To Cook

Preheat the oven to its hottest setting. Rub the beef with the oil and season well. Sear on a hot frying pan on all sides, then place in the oven and cook for 35 minutes or until a meat thermometer reads 45° C (for very rare), 50° C (rare), 55° C (medium rare) or 60° C (medium). Remove the beef from the oven, cover it tightly with aluminium foil, and allow it to rest at room temperature for 15 minutes. Slice the fillet. Cut the baguettes lengthwise but not all the way through. Spread the bottom halves generously with the truffle butter. Top with a layer of sliced beef and sprinkle with salt and pepper.

Top with shavings of cheddar and a sprinkling of rocket leaves. Fold the tops of the sandwiches over, cut each baguette diagonally into 3 sandwiches, and serve straight away.