



Smoky Beef fillet

Chateaubriand cooked and smoked



Quantity:

Capacity in HELIA24:

approx. 24 servings

Capacity in HELIA48:

approx. 48 servings

Preparation time:

10 minutes

Total cook time:

25-30 minutes

Ingredients (for 1 serving)

1 pc Chateaubriand approx. 200g

1 pc leek

Small potatoes, halved

Jack Daniels

Salt, Pepper, olive oil

Salt or coffee salt (Fleur de Sel coffee)

Instructions:

Wash and half small potatoes and marinate with salt, pepper, olive oil and a shot of Jack Daniels. Prepare leek and salt and pepper thoroughly. Add a good shot of olive oil. Preheat HELIA SMOKER to 150 °C. Place beef fillet, potatoes and leek on flat grill.

Add sawdust and some water to smoking pan and place on heating element and turn the middle timer on 15 minutes. Push drip pan with flat grill on lower rack into the oven. Just before end of cooking time remove leek and potatoes from oven and serve on a pre-heated plate. After finish of 25-30 cooking time remove the beef fillet from oven. Cut fillet into slices and serve on potatoes and leek. Sprinkle with salt or „Kalle’s Fleur de Sel coffee .

Alternative:

Serve beef fillet with small potatoes which were cooked and smoked at 160 °C for approx. 40 minutes and serve with fresh herb cheese.

Enjoy!

