



Hinds & Haunches

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Fillet Steaks with Grapes and Brandy

Serves 4

This is a 'stun-your-friends' recipe, so only serve it to friends who are worthy of stunning – it is one of the more expensive dishes.

8 thin cut fillet steaks

225g / 8oz green grapes, stoned and halved

150ml / ¼ pint double cream

1 tablespoon cooking brandy (or better if desired)

1 tablespoon olive oil

25g / 1oz butter

1. Melt the butter in the olive oil and stir-fry the steaks for 5 minutes on each side – they should be pink in the middle
2. When your guests are actually sitting down, add the brandy, grapes and finally the cream. Stir through and serve immediately
3. Serve with a puree of potato, garnished with chopped chives to soak up the sauce. Follow with a plain green salad.

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