

**INGREDIENTS:**

One 900g piece of topside  
400g button mushrooms  
40g butter  
300ml port  
250ml beef or vegetable stock made  
with two capsules  
1 tablespoon full-fat crème fraiche  
80ml sunflower oil  
Sea salt  
Freshly-ground black pepper

**TIME:** 2 Hours**SERVING:** 4 people

Heat the oven to 200C gas mark 6. Clean, trim and quarter the onions and cook briskly in half the oil and 20g of butter for 10 minutes. Season generously. Remove the mushrooms with a slotted spoon, replace the pan on the heat, add the port and reduce by two-thirds then add the stock, season again and reduce by half. Whisk in the crème fraiche, cook over a moderate heat for three minutes, whisking occasionally, replace the mushrooms and keep warm. Place the beef in a roasting pan, drizzle with the remaining oil and dot with the rest of the butter, season well, roast for 10 minutes then reduce the heat to 180C gas mark 4 and roast for a further hour. Remove, wrap in foil and rest for 10 minutes then cut into thick slices and serve with the sauce.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**