

# BEEF CARPACCIO

## ROASTED SQUASH, CHESTNUTS & WINTER LEAVES

Serves: 6  
Time: 1 Hour

I love this delicate warm salad for a festive starter or lunch. It really embraces winter squash, leaves and chestnuts, with a fiery mustard dressing that sets it all off nicely. Brilliant served on a big platter to impress your guests. Jamie.

1 butternut squash (1.2kg)  
1 teaspoon fennel seeds  
1 teaspoon coriander seeds  
1/2 teaspoon dried red chilli flakes  
1 pinch of ground cinnamon  
olive oil  
150g vac-packed chestnuts  
3 sprigs of fresh rosemary  
600g piece of centre beef fillet  
1 heaped tablespoon Dijon mustard  
extra virgin olive oil  
2 lemons  
6 handfuls of mixed seasonal salad leaves, such as mustard cress, radicchio, watercress  
Parmesan cheese



Preheat the oven to 180°C/350°F. Wash the squash and carefully cut it in half lengthways. Remove and reserve the seeds, then cut each half lengthways into six thin wedges and arrange in a roasting tray. In a pestle and mortar, bash the fennel and coriander seeds, dried chilli flakes, cinnamon, 1 teaspoon of sea salt and a pinch of black pepper until fine, then sprinkle over the squash. Drizzle with just enough olive oil to lightly coat everything and toss well. Roast for 45 to 50 minutes, or until golden and cooked through, sprinkling the chestnuts and reserved squash seeds into the tray to roast for the last 10 minutes.

Finely chop the rosemary leaves on a board with a good pinch of salt and pepper. Rub the beef with 1 tablespoon of olive oil, then roll it around on the board until it's well coated in the seasoned rosemary. Put a pan on a high heat and, once it's screaming hot, sear the beef for 2 to 3 minutes, turning until browned all over, then remove to a board to rest. Remember you're searing it, not cooking it.

Mix the mustard, 6 tablespoons of extra virgin olive oil and the lemon juice in a bowl to make a dressing, then taste and season to perfection. Use a really sharp knife to slice the beef as thinly as you can, then use the flat blade of the knife to flatten out each slice. Arrange the slices on a large platter and season from a height with a little salt. Place the roasted squash wedges on top, then scatter over the roasted chestnuts and toasted seeds from the tray. Drizzle over most of the dressing, then lightly dress your salad leaves with the remainder, and sprinkle them on top. Serve with a block of Parmesan, for shaving over at the table.