

Inside Round with Roasted Squash and Goat Cheese

Serves or Makes: 4 entrées

Ingredients

2 lbs Carve™ Premium Ontario Beef Teres Major
4 tbsp. unsalted butter
1.25 lbs butternut squash, diced 1/2"
1 tbsp. maple amber syrup
1/2 tsp. fresh thyme
2 tbsp. Italian parsley
1 tsp. smoked sweet paprika
1/2 tsp. kosher salt
2 garlic cloves, peeled

1 shallot, peeled
1 lb. sliced cremini mushrooms
1/3 cup white cooking wine
1 puff pastry sheet, 10x15
1 cup goat cheese, crumbled
1 large grade A egg
1/2 cup all-purpose flour
1 tsp. ground black pepper

Instructions

1. Heat the oven to 400°F and line a large baking sheet with parchment.
2. Season the roast with salt and pepper and sear in a hot pan in a splash of neutral oil. Sear evenly on all sides to lock in that crust. Set aside to rest while you build and assemble the rest of the dish.
3. In a very large skillet over high heat, melt 2 tablespoons butter. Add the squash in a single layer and cook, undisturbed, for 4 minutes. (If squash won't fit in a single layer, cook it in batches.) Stir and continue to cook until squash is golden, 7 to 10 minutes more. Stir in the syrup, thyme, paprika and 1/4 teaspoon salt; cook one minute. Scrape mixture into a bowl.
4. Turn the heat down to medium and melt the remaining butter in the skillet. Stir in garlic and shallot; cook 1 to 2 minutes. Add the mushrooms and remaining salt. Cook until mushrooms are soft and their juices evaporate, about 10 minutes. Stir in the wine and cook until the mixture is dry, about 5 minutes. Stir in the pepper and parsley. Taste and add more salt if needed.
5. On a lightly floured surface, unwrap the puff pastry. Spread mushrooms on each pastry rectangle, leaving 1/4 inch border. Spoon the cheese crumbles over the mushrooms, then spoon the squash over the cheese, leaving a 1 1/2 inch border. Place the beef within the squash area and get ready to rock and roll.
6. Brush the exposed borders of dough with the egg wash. Fold the long sides up to meet in the middle and pinch together to seal; pinch the ends, too. Transfer the pastry to the baking sheet and turn it over so that the seam is face down. Brush the top with more egg wash. Bake until it is puffed golden, and firm to the touch, about 30 minutes.
7. Let cool for 10 minutes, slice and serve.

Recipe by Charlotte Langley, Executive Chef and Culinary Curator of Scout Canning and Events.

