



BACON WRAPPED ZEBRA FILLET

Prep: 15 mins
Total: 1hr 25 mins
Serves: 6 ppl

shop@aloesmeats.co.za | 073 616 5315



Ingredients

- 1 pkt Aloes Meats Bacon
- 1 lrg Aloes Meats Zebra Fillet
- 2 teaspoons olive oil, divided
- 1/4 teaspoon onion powder, divided
- Kosher salt and ground black pepper to taste
- 2 tbs butter
- 1 pack sliced mushrooms
- 2 cloves garlic, chopped
- 1 tablespoon chopped green onion
- 1/2 cup heavy whipping cream, or more to taste

Method

1. Preheat oven to 190 degrees C. Place bacon on a slotted baking pan. Bake bacon in the preheated oven until partially cooked but still flexible, 6 to 8 minutes.
2. Brush Zebra Fillets with olive oil and season with onion powder, salt, and black pepper. Place fillets side by side and wrap them together in strips of partially cooked bacon. Place into a roasting pan. Roast until bacon is browned and an instant-read meat thermometer inserted into the thickest part of the fillet reads at least 65 degrees C, about 1 hour.
3. Heat butter in a saucepan over medium heat, cook and stir mushrooms and garlic in hot butter until mushrooms are soft, 8 to 10 minutes.
4. Stir green onion into mushroom mixture; pour in cream. Cook, stirring often, until sauce is heated through. Serve sauce with sliced fillet.

