

# Stilton-stuffed steak with cheese, chive and celeriac mash

## Ingredients

### For the steak

- 100g/3½oz rump steak
- 30g/1oz Stilton
- 1 tbsp oil

### For the celeriac mash

- ½ celeriac, peeled and chopped into 2cm/1in cubes
- 2 tbsp double cream
- 30g/1oz Stilton, crumbled
- 2 tbsp chopped fresh chives
- olive oil, for drizzling

## Preparation method

1. Preheat the oven to 200C/400F/Gas 6.
2. For the steak, use a sharp knife to cut a horizontal pocket in the steak. Stuff the cheese into the pocket.
3. Heat the oil in an ovenproof frying pan and fry the steak for two minutes on each side. Transfer the pan to the oven and cook for five minutes, then remove from the oven and allow to rest.
4. For the celeriac mash, boil the celeriac in a saucepan of salted water until tender, then drain and return to the pan. Mash with a potato masher.
5. Stir in the cream, Stilton and chives.
6. To serve, place the mashed celeriac onto a serving plate. Slice the steak and place onto the plate, then drizzle with olive oil.

**less than 30 mins**

preparation time

**10 to 30 mins**

cooking time

**Serves 1**

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**From** Ready Steady Cook