

FILET & WILD MUSHROOM CROSTINI

INGREDIENTS:

7oz Filet of Beef Tenderloin
1 Cup of Porcini, Shitake, Cremini and Chanterelle Mushrooms
1 Tbsp. Extra Virgin Olive Oil
1 tsp of Fresh Chopped Garlic
1 tsp of Fresh Chopped Shallot
1 Tbsp. Fresh Unsalted Butter
1 Cup Heavy Cream
1 Cup Fresh Mushroom Stock
1 Sprig of Fresh Rosemary
1 Pinch Fresh Italian Flat Leaf Parsley
½ Cup Barolo Wine
¼ Cup of Shaved Parmigiano Reggiano Cheese
Fresh Loaf of Italian Bread or Crusty French Baguette
Sea Salt, Pepper and Granulated Garlic to Taste



METHOD OF PREPERATION:

1. Slice 70z filet into small medallions. Rub with oil, salt, pepper and granulated garlic. Place medallions on hot grill and grill mark until medium rare.
2. In a hot sauté pan add Tbsp. of extra virgin olive oil, fresh unsalted butter, chopped garlic and shallots and sauté for about one minute. Add mushroom variety and season with sea salt, pepper, granulated garlic. Add sprig of fresh rosemary. Deglaze pan with Barolo wine and mushroom stock until it reduces and flavor intensifies.
3. Next add heavy cream and re-season with sea salt, pepper and granulated garlic and reduce until cream coats the back of a spoon.
4. Cut crusty bread or baguette on bias (angle) and brush with extra virgin olive oil and sea salt. Place on grill or Panini machine to grill mark. Once grilled place 4-5 pieces on plate and place medallions of beef on top along with wild mushroom sauce.
5. Spread Shaved Parmigiano Reggiano cheese on top of crostini and garnish with chopped fresh Italian flat leaf parsley. Enjoy with a nice glass of red wine, preferably the wine that was used in the sauce.

Please Note: Any Mushroom Variety and Red Wine can be Substituted based on Personal Preference