



Recipe

FILET MIGNON WITH CREAM SAUCE & MUSHROOMS



- 2 – filet mignons, 10-12oz each
- 1 tablespoon of Melgarejo Hojiblanca EVOO
- 1 ½ teaspoons of Seasonello Herbal Salt
- 1 teaspoon of coarsely cracked black peppercorn.
- 1 tablespoon of Butter Infused Olive Oil
- 6 ounces of mushroom (Shiitake or Cremini or Oyster)
- 1 tablespoon dry sherry
- Kosher salt and black pepper
- 2 teaspoons of Tuscan Herb Infused Olive Oil
- ¼ cup of minced shallots
- 1 ½ tablespoons of brandy
- ¾ cup of heavy cream
- 2 tablespoons of mustard
- Parsley for garnish

DIRECTIONS

Preheat oven to 400 degrees F.

Pat filets dry with a paper towel, with a string tie your filet so around the middle so that it will hold its shape when cooking then brush the filet with the Melgarejo EVOO add Seasonello Herbal salt and pepper.

Heat a large skillet over high heat for 5 – 7 minutes. Once the skillet is hot, add the filets and sear evenly all sides (about 2 minutes top, bottom, sides). Transfer the filets from the skillet to a sheet pan, place them in the oven for 8-10 minutes (Medium Rare).

Remove from oven and cover your sheet pan with the filets tightly with aluminum foil and allow them to rest for 10 minutes. Set skillet aside do not wash it yet.

In medium to low heat, heat Butter Infused Olive Oil in a sauté pan, add mushrooms and sauté for 4-5 minutes, stir in the sherry and cook for 8-10 minutes until mushrooms are cooked through. Sprinkle about a ¼ teaspoon of salt and black pepper. Set aside.

Using the skillet that you seared your filets, add the Tuscan Herb Olive Oil, add shallots and cook over medium to low heat for about 2 minutes, add brandy, stir to deglaze the skillet, cook until brandy evaporates, and the shallots are tender, then stir in the heavy cream and simmer until thickened. Stir in mustard and season to taste. Remove string from filets and plate. Spoon the cream mustard sauce around the filet. Top meat with a spoon full of mushrooms, garnish with parsley and serve hot