

Pan Seared Sterling® Silver Beef Tenderloin

Wild Mushroom-Truffle Demi Glace

Serves Four



INGREDIENTS

- 4 Each Beef tenderloin filets, 5oz
- 4 Tablespoons Extra virgin olive oil, good quality, divided use
- 1 Tablespoon Garlic, minced
- 2 Tablespoons Shallot minced
- 1 Cup Wild mushrooms (chanterelle, porcini, cinnamon cap etc.) washed, drained and cut into bite size pieces
- ½ Cup Pinot Noir
- ½ Cup Beef stock
- ½ Cup Veal Demi Glace (available at fine food stores)
- 1 Tablespoon Parsley, chopped
- 1 Tablespoon Marjoram, chopped
- Salt and Pepper to taste
- 1 Tablespoon Truffle Butter or 2 teaspoons of truffle oil
- 10 Each Chives, cut into ½" pieces for garnish

(OVER) ►

STEAKS

- Place a 10" sauté pan over a medium hot burner. Preheat oven to 400.
- Rub steaks with 2 tablespoons of olive oil and season with salt and pepper.
- Place steaks in pan. Don't crowd, leave space between each piece. Sauté for 2 minutes, turn and sauté for 2 minutes on the other side.
- Remove pan from heat. Remove steaks from pan and place them on a sheet tray. Reserve the sauté pan.
- Place the steaks in the 400 oven for about 6-8 minutes for medium rare. Let the steaks rest for at least 5 minutes before serving.

SAUCE

Prepare the sauce while the steaks are in the oven.

- Place the sauté pan the steaks were seared in over a medium hot burner.
- Add 2 tablespoons of olive oil to the pan. Add garlic and sauté until fragrant, about 2 minutes. Add the shallots and sauté about 2 minutes more. Add wild mushrooms and

sauté for about 3-4 minutes or until the mushrooms release their liquid and begin to reabsorb it.

- Deglaze the pan with the Pinot Noir. Reduce until syrupy.
- Add the beef stock, parsley and marjoram, reduce by 2/3. Add the demi Glace and heat through, do not reduce.
- Remove pan from heat and swirl in the truffle butter or oil. Season with salt and pepper. Remove from heat and reserve in a warm place.

PLATING

- Place steaks in the middle of a dinner plate.
- Use tongs and place ¼ of the mushrooms on top of the steak.
- Use a tablespoon and drizzle ¼ of the sauce over and around the steak.
- Sprinkle a few cut chives over and around the steak. Repeat.
- Enjoy!