

# Beef Tenderloin with mushroom Brandy Cream Sauce \$Roasted Truffled Fingerling Potatoes



(serves 2)

2 x 240g filet mignon (beef tenderloin) steaks

Sea salt and fresh cracked black pepper

Olive oil

White truffle oil

10-12 fingerling potatoes, halved lengthwise

1/2 c half and half(half cream, half milk)

240g crimini mushrooms, sliced thin

1/3 c brandy

1 head garlic, whole

Fresh parsley, chopped

Directions:

Chop off top of garlic clove, place on piece of aluminum foil. Drizzle with olive oil and salt, wrap into a package and roast in a 250 degreeC oven for 45-60 minutes, or until garlic is soft enough to squeeze like butter.

Meanwhile, cut potatoes in half, drizzle with olive oil and truffle oil then add salt and pepper and parsley. Lay cut side down on a baking sheet (lined with foil) and cook for 30-40 minutes at 250C, or until golden brown and crisp.

While this is happening, salt and pepper the steaks on every side thoroughly (more than it seems like you should). Let stand at room temperature. Once potatoes are nearly done, turn oven down to 180C and sear steaks over medium-high heat with some olive oil until brown and crisp on all sides. If you prefer a more well-done steak, turn down the heat and cook more slowly to achieve desired doneness. Once steak is seared, remove from pan. Don't overcook – it will ruin a tenderloin steak!

Add mushrooms to the same pan the steak was seared in and then squeeze roasted garlic into the pan. Sauté and then add brandy, allowing to boil rapidly and flame. Reduce until almost all liquid is gone.

Add half and half, simmer to reduce.

To plate, top a mound of mushrooms with the steak, then pour remaining sauce and mushrooms over the steaks. Stack potatoes on the side of the plate to balance the dish. Garnish with parsley. Enjoy!