



Porcini and Brussels Stuffed Fillet of Beef with Horseradish Potato Purée and Cabernet Sauce

Far Niente Estate Bottled Cabernet Sauvignon, Oakville, Napa Valley

by Executive Chef Trevor Eliason

Ingredients

Note: If porcini mushrooms are not available, substitute with Maitake, or hen of the woods mushrooms.

Porcini and Brussels Stuffing:

- 3 tablespoons olive oil
- 1 pound porcini mushrooms, diced
- 2 shallots, diced
- 2 cloves garlic, minced
- 1 tablespoons fresh thyme, chopped
- 1/2 cup white wine
- 1 1/2 tablespoons olive oil
- 2 cups Brussels sprouts leaves
- Salt and pepper, to taste
- 1/4 cup bread crumbs
- 1/4 cup parmesan cheese, grated
- 1 tablespoons parsley, chopped
- 2 tablespoons sherry vinegar

Cabernet Sauce:

- 1/2 cup shallots, diced
- Olive oil
- 2 cups red wine
- 2 fresh garlic cloves
- 1 bay leaf
- 4 sprigs thyme
- 5 peppercorns, whole
- 1 pint veal stock reduction

Filet:

- 1 whole fillet, cleaned
- Salt and pepper, to taste

Potato Purée:

- 5 large Yukon potatoes, peeled and quartered
- 2 cups cream
- 1/4 cup butter
- 3 tablespoons prepared horseradish
- Salt, to taste
- 2 tablespoons chives, sliced

METHOD

Porcini and Brussels Stuffing:

Bring a large skillet to medium-high heat. Add olive oil, porcini mushrooms, and season to taste with salt and pepper. Allow the mushrooms to brown on all sides, stirring with a spoon. Add in shallots, garlic and thyme, sweating the shallots for two minutes. Deglaze the pan with white wine of your choice and continue to stir. Pour the contents of the skillet into a large mixing bowl. Return the pan to the stove and add olive oil. Add in the Brussels sprouts leaves, not crowding the pan, and season with salt and pepper. Allow the leaves to sear for 30 seconds, then pour into the bowl with the porcini mushrooms. Repeat this process until all Brussels sprouts' leaves have been cooked. Add the bread crumbs, Parmesan cheese, parsley and sherry vinegar to the mixing bowl and mix until well combined. Put the mixture into a piping bag.

Cabernet Sauce:

Sweat a half-cup of diced shallots in olive oil until tender. Add two cups of red wine, two whole garlic cloves, a bay leaf, thyme sprigs and peppercorns. Reduce by one-third and add the veal reduction stock. You can buy quality veal or beef stock from the freezer section at a specialty grocery store. You can also make your own stock, but note that it will take a full day. Reduce wine and stock by half and strain through a fine-mesh strainer. Place into a smaller saucepan and reduce until the liquid reaches sauce consistency. It will yield about a half-cup. Set aside.

Filet:

Preheat the oven at 275°F. With a long, narrow, sharp knife, make an incision into the center of the end of the filet, opening up the cavity 3/4- to 1-inch in diameter, running down the length of the fillet. Force the piping bag as far down the fillet as possible. Fill from both sides until the filet is fully stuffed. Tie each end of the filet with twine to prevent losing any stuffing while cooking. Place a large sauté pan on high heat, add olive oil and gently sear the filet on all sides. Place the sauté pan into the oven and roast until the filet reaches an internal temperature of 135°F. Allow the filet to rest four to five minutes before slicing into 1-inch rounds.

Potato Purée:

Place Yukon potatoes in a pot of salted water. Bring to a simmer and cook until tender. Drain and allow to steam for three minutes. In a small saucepan, bring the cream and butter to boil and then set aside. Add potatoes to a mixer with horseradish. With the mixer running at medium speed, slowly add the hot cream and butter until the mixture reaches a creamy consistency. Season with salt and finish with chives.

Presentation:

Place a generous spoonful of potato purée on the center of each plate. Add one round filet cut on top of the purée and finish with a drizzle of Cabernet sauce. Enjoy with a glass of Far Niente Cabernet Sauvignon!

Serves 6