



FILET MIGNON ON BRIOCHE TOAST WITH MUSHROOM BUTTER

*Recipe by Lori Lyn Narlock
Try with our Cambium*

SERVES FOUR

A wine with robust fruit flavors integrated perfectly with ripe tannins and hints of oak, our Cambium deserves to be paired with filet mignon atop buttery brioche spread with earthy mushroom butter. This is a decadent epicurean experience per-

INGREDIENTS

- 1/2 ounce dried porcini mushrooms
- 8 tablespoons butter, room temperature
- 1 large shallot minced
- 1 pound assorted mushrooms, sliced
- 1/4 cup white wine
- 4 (1-inch thick) slices brioche or other soft, airy bread
- 1 tablespoon olive oil
- Kosher salt and freshly ground pepper
- 4 (4-ounce) filet mignon steaks
- 2 tablespoons chopped chives

DIRECTIONS

Put the porcini mushrooms in a spice grinder and chop until a fine powder is achieved. Remove from the grinder and sift through a fine-mesh strainer. Return any large pieces to the grinder and repeat the process until all of the pieces are ground to a fine powder.

Melt 4 tablespoons of the butter in a large skillet over medium-high heat. Add the shallots and cook until tender, about 3 minutes. Add the mushrooms and cook until nearly crispy, about 5 minutes, stirring and scraping the sides to prevent any little pieces from burning. Add the wine and cook until completely dry, about 5 minutes. Remove from the heat and let cool.

Arrange the brioche on a baking sheet and toast under the broiler until golden brown, about 2 minutes; turn over and cook the other side until golden brown, about 1 minute. Be careful not to walk away or the bread will burn.

Heat the oven to 450°.

Put the cooked mushrooms into a food processor; reserving the skillet. Chop the mushrooms until the mixture is finely chopped but not pureed. Transfer to bowl; let cool.

Heat an ovenproof skillet large enough to hold all of the steaks without being crowded over high heat. When the skillet is hot, add the olive oil. Season the steaks liberally with salt and pepper and add to the



DIRECTIONS - CONTINUED

skillet. Cook until browned, 2 minutes per side, reducing the heat if necessary. Transfer to the oven and bake until medium-rare, about 5 minutes. Transfer to a plate to rest.

Stir the remaining 4 tablespoons of butter into the mushroom mixture. Add the porcini powder and stir until combined. Spread the equal amounts of the mushroom butter over each slice of toast. Cut the filets into 1-inch slices and arrange over the toast. Sprinkle with salt and chives. Serve.