

FILET OF BEEF WITH ROASTED MUSHROOMS AND BEURRE BLANC

From Le Cellier Steakhouse at EPCOT®



INGREDIENTS

SERVES 4

Truffle Beurre Blanc

- 1 shallot, sliced
- 1 tablespoon extra-virgin olive oil
- 1 cup white wine
- 1 cup heavy cream
- 1/4 cup butter, cubed
- 1 tablespoon truffle oil
- Coarse salt, freshly ground black pepper, to taste
- Fresh lemon juice, to taste
- 1 tablespoon finely minced chives

Roasted Mushrooms

- 1/2 pound button or mini-Portobello mushrooms, cleaned and sliced
- 2 tablespoon extra-virgin olive oil
- 1 tablespoon minced garlic
- Coarse salt, freshly ground black pepper, to taste

For Serving

- 4 (6-ounce) filet mignon
- Coarse salt, freshly ground black pepper
- 1 tablespoon canola oil

DIRECTIONS

For Truffle Beurre Blanc:

1. Sauté shallots in the olive oil until translucent in a sauté pan over medium heat. Add white wine and cook until it evaporates.
2. Add cream and reduce to about 1/4 cup.
3. Remove from heat and whisk in butter and truffle oil. Season with salt and pepper; add lemon juice, to taste. Strain through a fine-mesh strainer.
4. Stir in chives and keep warm.

For Roasted Mushrooms:

1. Preheat oven to 375°F.
2. Toss mushrooms with olive oil. Add garlic; season with salt and pepper.
3. Place on parchment-lined sheet pan and roast for 20 minutes. Remove from oven and set aside.

To Serve:

1. Preheat oven to 350°F. Season beef on all sides with salt and pepper.
2. Heat oil in a large sauté pan or skillet over medium-high heat. Add steaks and sear, about 2 minutes each side. Transfer steaks to an oven-proof baking dish and place in oven for about 5 minutes for medium-rare.
3. While steaks are in oven, add mushrooms to sauté pan and stir over medium heat for 2 to 3 minutes.
4. To serve, top steaks with mushrooms and 2 tablespoons of beurre blanc sauce. Serve immediately.