

# Filet Mignon with Cream Sauce and Mushrooms

## INGREDIENTS:

- 2 - filet mignons, 10-12oz each
- 1 tablespoon of D'Olivo Mild Ultra Premium EVOO
- 1 ½ teaspoons of Seasonello Herbal Salt
- 1 teaspoon of coarsely cracked Tellicherry Peppercorns
- 1 tablespoon of D'Olivo Butter Infused Olive Oil
- 6 ounces of mushroom (shiitake, cremini, or oyster)
- 1 tablespoon dry sherry
- Kosher salt and freshly ground black pepper
- 2 teaspoons of D'Olivo Tuscan Herb Infused Olive Oil
- ¼ cup of minced shallots
- 1 ½ tablespoons of brandy
- ¾ cup of heavy cream
- 2 tablespoons of mustard
- parsley for garnish

## DIRECTIONS:

Preheat oven to 400 degrees F.

Pat filets dry with a paper towel. With a string, tie filet around the middle so that it will hold its shape when cooking. Then, combine D'Olivo Mild EVOO, Seasonello Herbal Salt, and ground Tellicherry Peppercorns and brush onto filet. Heat a large skillet over high heat for 5 - 7 minutes. Once the skillet is hot, add the filets and sear evenly on all sides (about 2 minutes top, bottom, sides). Transfer the filets from the skillet to a sheet pan, and place them in the oven for 8-10 minutes (Medium Rare). Remove from oven and tightly cover filets on the sheet pan with aluminum foil. Allow them to rest for 10 minutes. Set skillet aside, but do not wash it yet.

On medium to low heat, warm D'Olivo Butter Olive Oil in a sauté pan. Add mushrooms and sauté for 4-5 minutes. Stir in sherry and cook for 8-10 minutes until mushrooms are cooked through. Sprinkle about a ¼ teaspoon of salt and black pepper. Set aside.

Using the skillet in which you seared filets, add the D'Olivo Tuscan Herb Olive Oil and shallots, and cook over medium to low heat for about 2 minutes. Add brandy, stirring to deglaze skillet. Cook until brandy evaporates, and the shallots are tender. Then, stir in the heavy cream and simmer until thickened. Stir in mustard and season to taste.

Remove string from filets and plate. Spoon the mustard cream sauce around the filet. Top meat with a spoon full of mushrooms, garnish with parsley, and serve hot.

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509.888.7380