



### **Filetto Tartufato: Filet Mignon with Truffles and Foie Gras**

*No words are needed to evoke the decadence offered by this combination of ingredients. Happy indulgence.*

*Serves 4*

#### **Ingredients**

4 6-ounce filet mignon steaks  
2 tablespoons butter  
2 tablespoons olive oil  
5 ounces of foie gras, cut into 4 slices (optional)  
Salt and freshly ground black pepper  
Flour for dusting

#### *For the truffle sauce:*

4 ounces black truffle, shaved  
2 tablespoons butter  
2 tablespoons Madeira  
2/3 cup brown veal demi-glace  
Chilled butter, for mounting the sauce (often referred to as "monter au beurre")

#### **Preparation**

Heat a sauté pan over medium-high heat. Add butter and oil and heat until butter is melted. Season the steaks with salt and pepper and gently sauté in the oil/butter mixture on both sides. Cooking time will depend on how well-done you desire the steaks.

Meanwhile, in a separate pan over low heat, sweat the shaved truffle in butter. Add the Madeira and pour in the brown veal demi-glace. Continue to simmer gently over very low heat.

Keep the steaks warm in the oven while preparing the foie gras. Lightly score the foie gras slices, season, and dust lightly with flour. Briefly sauté in a non-stick pan until they develop some color.

Finish the truffle sauce by whisking in a little chilled butter until the sauce begins to come together.

#### **Service**

Lay the slices of foie gras over the steaks, and drizzle with the truffle sauce. Serve immediately.

*[Chef's Note: The foie gras is optional, as this dish would be decadently sumptuous even without it. However, if using, you should treat it very gently, and score the slices in a diamond pattern with a sharp knife. This helps to release more of the fat, and to create a pretty pattern once the foie gras is browned.]*

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