

Blue Cheese Crusted Filet Mignon



Ingredients

- 4 250g Filet Mignons
- Salt & Pepper
- 25g King Island Dairy Lighthouse Blue Brie Cheese
- 2 Slices Whole Grain Bread (Cubed)
- Half Stick Butter
- 2 sprigs Fresh Rosemary
- Freshly Ground Black Pepper

Method

1. Preheat oven to 400°F.
2. Heat a large skillet over medium-high heat.
3. Season the filets and rub with olive oil. Place in the hot pan and sear for 1 minute on each side.
4. Place on a cooling rack fitted over a baking sheet. Reserve the pan.
5. Puree the blue cheese, bread, butter, rosemary and pepper in a food processor until smooth.
6. Pack blue cheese crust onto the tops of the filets and bake in oven until meat is medium-rare, about 8-10 minutes.

The meat and crust may be prepared in advance, refrigerated, then baked just before serving. If so, add a little more baking time.

Pan Sauce

Ingredients

- 1 cup Red Wine
- ½ cup Heavy Whipping Cream

Method

1. Add the wine to the searing pan over medium-high heat.
2. Scrape loose the brown bits and reduce the wine to a syrup-like consistency.
3. Whisk in the cream and continue to reduce until the mixture thickens to a sauce like consistency.
4. Season and serve with the filets.

Recipe brought to you by Peninsula Bulk Meats