

Beef tenderloin, seared foie gras, sautéed mushrooms and bacon, parsnips and celery mousseline, red wine and shallots sauce

Recette pour 4 personnes



Description

A wonderful idea for Christmas time!

L'idée déco

During Christmas time, don't have any hesitation to change the mushrooms.

Ingrédients

For the beef

- 4 Unit(s) Beef filet mignon
- Vegetable oil
- Salt and pepper

For the foie gras

- 4 Unit(s) Foie gras scallop
- Vegetable oil
- Salt and pepper

For the mushrooms

- 200 Gr Button mushrooms
- 200 Gr Shiitake
- 100 Gr Smoked bacon
- 2 Unit(s) Garlic
- Vegetable oil
- Salt and pepper

For the mousseline

- 3 Unit(s) Parsnip
- 1 Unit(s) Celeriac
- 50 Ml Cream 35%
- 50 Gr Butter
- 5 Ml Nutmeg

- Vegetable oil
- Salt and pepper

For the sauce

- 4 Unit(s) Shallot
- 100 Ml Red wine
- 250 Ml Veal demi-glace

- Vegetable oil
- Salt and pepper

Préparations

Temps de préparation **45.00 mins**

For the preparations

Cut the shallots finely, chop the garlic. Peel and cut in cubes the parsnips and the celery. Brush and minced the mushrooms. Diced finely the bacon.

For the beef

Put some salt and pepper on both sides of the tenderloin, in a hot pan with vegetable oil, seared the tenderloin on both sides, until you get a nice golden brown coloration. Reserve it on a baking tray with parchment paper.

For the foie gras

Put some salt and pepper on both sides of the foie gras slices, in dry hot pan, seared the slices on both sides, until you get a nice golden brown coloration. Reserve it on a baking tray with scott towel.

For the mousseline

In a big pot, cover the vegetables cubes with cold water, bring it to boil and cook it for 30 minutes. In a sauce pan warm the cream and the butter slowly. Strain the vegetables, put it in the cutter and get it smooth with the butter, the cream, salt, pepper and the nutmeg. Be careful with the texture of the mousseline, it shouldn't be too liquid. Keep it hot on a bain marie.

For the mushrooms

In a dry hot pan, sear the bacon, add the garlic and the mushrooms, let it cook for 4 to 6 minutes. Keep it warm on a low heat.

For the sauce

In a hot sauce pan with a little bit of vegetable oil, sweat the shallots, deglaze with the red wine and let it reduce. Add the veal stock and let it cook until consistency.

For the plating

Put the tenderloins in the oven for 4 to 6 minutes, take it out and let it rest for 3 minutes. During the resting time, put the foie gras in the oven. In a big plate, put the mousseline in the middle, top with the tenderloin, the mushrooms and the slice of foie gras. Finish with the sauce around.

Bon appétit!