

Filet of AAA beef, mushrooms casserole, bacon and squash puree with truffle oil

Recette pour 4

Description

The recipe to make you look like a chef amongst your family this Christmas.

Ingrédients

Beef sirloin

- 4 Unit(s) Sirloin steak
- Butter
- Salt and pepper
- Vegetable oil

Mushroom casserole

- 1 Tray(s) Button mushrooms
- 2 Unit(s) Portobello mushroom
- 8 Unit(s) Shiitake mushroom
- 3 Clove(s) Chopped garlic
- 5 Sprig(s) Chopped parsley
- Butter
- Salt and pepper
- Vegetable oil

Bacon and squash puree with truffle oil

- 1 Kg Butternut squash
- 1 Unit(s) White onion
- 450 Ml Milk
- 400 Ml Water
- 100 Gr Bacon
- 75 Gr Butter
- 35 Ml Truffle oil
- 2 Clove(s) Crushed garlic
- Butter
- Salt and pepper
- Vegetable oil

Préparations

Temps de préparation **30 mins**

Préchauffez votre Oven à 400 F°

Prep

Peel and finely chop your garlic.

Wash and chop the parsley.

With a wet cloth or a brush, clean your mushroom and then slice them.

Dice the bacon. Peel and mince the onion and dice the squash in small cubes.

Beef sirloin

Season the meat with salt.

In a warm pan with oil, sear the meat. Wait until the meat unstick by itself until you can flip it. Put aside the meat on a baking tray.

Right before serving, finish the cooking in the oven. Put aside on a tray for 3-4 minutes to have the meat rest and soak up the blood.

Sous-vide Cooking

You can also cook your piece of meat sous vide. Put your meat in a vacuum bag. Place the bag in heated water bath at 56°C using a sous vide cooker for at least 45 minutes. You can then remove the meat from the bag, season it with salt and pepper and sear it in a pan before serving.

Mushroom casserole

In a warm pan with vegetable oil, brown the mushrooms and put aside.

In the same pan, melt a spoon of butter, add the mushrooms, the garlic and the parsley.

Pour the mix in some little bowls.

Bacon and squash puree

In a pot, brown the bacon, add the squash cubes and the onion. Cover with milk and water, bring to a boil and cook for 15 min. Once cooked, put in the mixer, add some butter, truffle oil and season to taste.

Dressing

On a bed of squash puree, put the steak and add some mushrooms.

Bon appétit!