

Beef filet mignon, bearnaise sauce, candied fingerling potatoes, sauteed smoked bacon and mushrooms |

Recipe for 4 portions



Description

A nice piece of meat, with roasted fingerlings, bacon and mushrooms, with a wonderful bearnaise.

Note

Not too much coloration on the fingerlings as far as it is going in the oven.

Ingredients

For the beef

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

For the bearnaise sauce

- 100 Gr Slightly salted butter
- 1 Unit(s) Egg yolk
- 100 Gr French shallot
- 2 Tbsp Tarragon
- 50 Ml White balsamic vinegar
- 1 Tsp Ground pepper
- 1 Tbsp Water

- Butter
- Salt and pepper
- Vegetable oil

For the fingerlings

- 500 Gr Fingerling potatoes
- 2 Sprig(s) Thyme
- 2 Nut(s) Butter
- 2 Clove(s) Garlic

- Butter
- Salt and pepper
- Vegetable oil

For the mushrooms

- 200 Gr Button mushrooms
- 125 Gr Shiitake
- 100 Gr Smoked bacon
- 2 Clove(s) Garlic

- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **425 F°**

For the mise en place

Cut the bacon in cubes. Chop the shallots and the garlic, smash two garlic cloves in their skin. Clean and mince the mushrooms, crush the pepper, melt the butter slowly, cut the fingerlings in half on the long way.

For the filet mignon

Season the meat on each side. In a hot pan with vegetable oil, sear the meat on each side until nice coloration, reserve it on a baking tray with parchment paper.

For the bearnaise

In a pot, reduce the shallots, the vinegar, half of the pepper and the tarragon, reduce until syrup, let it cool down.

Add the egg yolks, 4 spoons of water, whisk it on a bain marie until consistency add the butter gently, finish with the rest of the pepper.

For the fingerlings

In a cocotte on high heat with vegetable oil, sear the potatoes on the the flesh side until coloration, add the thyme, the garlic in skin a nuts of butter and mix it well. Put it in the oven for 40 minutes, make sure it's tender before the service.

For the mushrooms

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

For the plating

Put the filet mignon in the oven 4 to 6 minutes, remove it and let it seat for 3 minutes. Put the meat on the plate, mushrooms on the top and the fingerlings on the side. Finish with the sauce.

Bon appétit!