

Pink Peppercorn Encrusted Pan-Seared Filet Mignon

Heart-shaped puff pastry accents a 'Deconstructed' Beef Wellington

SERVES: 4

PREP TIME: 10 minutes

COOK TIME: 20 minutes

DEFROST & REST TIME: 1 hour 45 minutes

TOTAL TIME: 2 hours 15 minutes

INGREDIENTS

- 1 sheet frozen puff pastry OR 8 slices ½" thick brioche or challah bread
- 3 Tbsp. GC Napa Valley Buttery Proprietary Blend Extra Virgin Olive Oil
- 4 beef filet mignons, center-cut 6-8 oz. each, 1½-2" thick
- 4 Tbsp. GC Napa Valley Natural Pink Peppercorn Rosemary Steak Rub
- 2 Tbsp. canola oil
- 4 tsp. GC Napa Valley Cabernet Sauvignon Finishing Sea Salt
- 1 sheet parchment paper
- 1 sheet aluminum foil
- 1 Recipe: Tusca Red Wine Glazed Wild Mushrooms

TO PREPARE

- Defrost 1 sheet frozen puff pastry according to package directions. Using a heart template or cookie cutter, cut four 4" hearts. Bake according to package directions. When cool split into 2 layers. If using bread, cut eight hearts. Generously brush each side with Buttery Olive Oil and toast in a skillet over medium heat until nicely browned.
- Preheat oven to 400 degrees. Pat filets dry with a paper towel. Generously season with Pink Peppercorn Rosemary Steak Rub. Let sit at room temperature covered for one hour.
- Heat 2 Tbsp. canola oil in an oven compatible skillet to very hot, almost smoke point. Add filets. Sear 2-3 minutes per side, turning only once; this encrusts the filets exterior. Then put skillet in oven for 4-7 minutes to finish cooking to desired internal temperature: Rare 125o F, Medium-Rare 130-135 o F, Medium 140-145 o F, Medium-Well 150-155 o F. Note: Remove filets 5 o F below desired internal temperature; carry-over heat will continue to cook filets as they rest.
- Transfer filets to a wire cooling rack set in a rimmed baking sheet. Sprinkle a little Cabernet Finishing Sea Salt on both sides. Cover loosely with parchment paper, then tent with aluminum foil. Rest filets 5 minutes before serving.

TO SERVE

Place bottom layer of puff pastry or toast heart on an individual plate. Top with filet followed with ¼ of the Tusca Glazed Wild Mushrooms. Place puff pastry top or a second toast heart on top mushrooms or at an angle leaning against the filet.

WINE PAIRING

2015 Gabrielle Collection Equilateral Cabernet Sauvignon, Oak Knoll District of Napa Valley

SHOPPING LIST

- 1 box 16 oz. frozen puff pastry sheets OR 1 loaf brioche or challah bread
- 4 beef filet mignons, center-cut 6-8 oz. each, 1½-2" thick
- See ingredients for Recipe: Tusca Red Wine Glazed Wild Mushrooms

FROM YOUR PANTRY

- Canola oil
- Parchment paper, 1 sheet
- Aluminum foil, 1 sheet



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