

Filletto con sugo di Porcini Mushrooms

Serves 4

Ingredients

600 g beef fillet
4 large porcini mushrooms roughly sliced
200ml chicken stock
200ml cream
1 clove garlic
2 tblsp butter
cracked white pepper
sea salt
4 tblsp olive oil

Method

Heat the char grill of your BBQ or if you have either a wood BBQ or Webber with coals use this as it will give a more charcoaled flavour that is yummy! Meanwhile in a fry pan place 2 tblsp of olive oil with the butter and fry the garlic until it has just started to brown, then add in the porcini mushrooms and season with salt and pepper. Leave to cook on a medium heat for about 5 minutes and then add in the chicken stock, simmer on a low heat for another 15 minutes.

Check the seasoning and adjust accordingly, add the cream and leave to reduce on a low heat until it has consistency of a sauce. When the BBQ is hot, rub the fillet with the remaining 2 tblsp of olive oil and season with sea salt and pepper. Cook until rare and leave to rest in a warm place for 5 minutes and then serve with the porcini mushroom sauce.

