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## Black Angus Beef Tenderloin Rossini

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A Chevalier masterpiece: Black Angus Beef Tenderloin Rossini, with French green beans fagot, ratatouille, and mushroom duxelles

### Black Angus Beef Tenderloin Rossini

Chef Chevalier was kind enough to share this delicious beef dish with us. I am not going to say it is quick and easy, but it is amazing. He likes to serve it with Mushroom duxelles on a toasted slice of brioche, fingerling potatoes, French green beans fagot, and ratatouille. I was lucky enough to taste his pommes Dauphine (crisp potato puffs) the day I visited Chevalier, and though we don't have that recipe, they, alone, are worth a visit to the restaurant!

#### Ingredients (Serves 4)

- 4 beef tenderloins, 10-oz each
- 4 oz. Cognac
- 4 oz. Port
- 8 oz. foie gras confit
- 4 slices brioche, cut in circle form and toasted
- 1 shallot
- 8 oz. white mushroom duxelles (finely chopped)
- 4 tablespoons chopped Italian parsley
- 1 teaspoon chopped fresh thyme
- 1 teaspoon chopped fresh garlic
- 2 tablespoons truffle oil
- 4 tablespoons canola oil
- 3 tablespoons extra virgin olive oil
- 2 teaspoons chopped black truffle
- 2 tablespoons butter, salted
- 4 slices bacon
- 1/2 lb. green beans
- 1 lb. fingerling potatoes
- 1 bunch rosemary
- 1 jumbo yellow onion
- 1 red bell pepper
- 1 green bell pepper
- 2 zucchini
- 1 medium eggplant
- 4 Roma tomatoes
- 1 cup brown veal stock
- salt, pepper

garniture: Pan seared fingerling potatoes, French green bean fagot, ratatouille

#### Directions

Mushroom Duxelle

In a pan over medium high heat 2 tablespoons canola oil, 1 tablespoon butter, 1/2 teaspoon chopped garlic, 1 teaspoon chopped shallots, 1/2 teaspoon fresh thyme, 8-oz finely chopped mushrooms. Cook over medium heat until mixture reaches consistency of compote or applesauce. Reserve.

Fingerling Potatoes

1 lb. fingerling potatoes cut in half inch circles. Pan sear over medium high heat with 1 tablespoon butter, 2 tablespoons oil, salt to taste. Cook 15 minutes until browned. Add 1 teaspoon fresh Italian chopped parsley. Reserve.

French green bean fagot

Clean green beans, cook 5 minutes in boiling water. Drain. Immediately submerge in ice water to preserve color. Assemble in stacks, like little woodpiles, wrap in 1 slice bacon per serving. Place in oven safe frying pan and roast in 380-degree oven for 5 minutes, just to cook bacon to crisp. Reserve.

Ratatouille

In deep saucepan heat 3 tablespoons olive oil over medium heat, 1 teaspoon chopped garlic, 1/2 teaspoon chopped rosemary, 1/2 jumbo yellow onion finely chopped, cook for 3 minutes stirring constantly. Add 1/2 red bell pepper cubed, 1/2 green bell pepper cubed, cook 5 minutes stirring constantly. Add 2 zucchini, cubed, cook 5 minutes stirring constantly. Add 1 eggplant, peeled and cubed, cook 5 minutes stirring constantly. Add 4 Roma tomatoes, cubed, cook for 10 minutes stirring constantly. Salt and pepper to taste. Reserve.

Beef Tenderloin:

Salt and pepper both sides, pan sear over high heat in 2 tablespoons canola oil. Recommended temperature, medium rare, 8 minutes each side. Remove from pan, reserve. Remove grease from pan, flambe with 4 oz cognac, deglaze with 4 oz port wine, cook for 1 minute. Over high heat add 1-cup brown veal stock. Reduce until consistency to coat back of spoon. Add chopped truffle, salt and pepper to taste, add 1 tablespoon butter to finish sauce. Reserve.

Plating:

Place toasted brioche in middle of plate, spoon mushroom mixture and top with beef tenderloin. Set up garniture of potatoes, green beans and ratatouille around beef in center. Place 1 slice foie gras on top of beef, finish with reduction sauce. Add chopped fresh Italian parsley before serving.

Bon Appetit!

Chef Chevalier recommends a nice Bordeaux , Medoc or St. Emilion pairing.

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