

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Tournedos Rossini

Classic French Haute Cuisine dish created by Escoffier.

BY CHEF MARTY SLAVIN

Ingredients

¾ cup Madeira

2 tbsp. minced shallots

1 thyme sprig

½ bay leaf

2 cups demi-glace
(If not available, you can use beef stock)

If using beef stock, you will need 1½ tsp. corn starch dissolved in 1½ tbsp. water

1-2 tbsp. cold unsalted butter

Salt and pepper to taste

½ tsp. red wine vinegar

½-1 oz. fresh or preserved black truffle

Four 4 oz. tenderloin fillets
(Bring to room temperature before cooking)

2 tbsp. vegetable oil

Four 1 oz. grade A or B duck foie gras medallions

Sauce Directions

In a saucepan, bring the Madeira, shallot, thyme and bay leaf to a gentle simmer, cook until the wine is reduced to a light syrup coating the shallots. Discard the bay leaf.

Carefully pour the demi-glace into the wine reduction and reduce by half (if using stock, you may want to whisk in the corn starch, increase heat to high until sauce is proper consistency).

Reduce heat to low, whisk in butter and taste to correct seasoning. Add vinegar. Thinly slice truffes and add to sauce.

Keep warm.

Medallions Directions

Dry medallions with paper towel and season both sides with salt and pepper. Heat a heavy skillet over low heat. Increase heat to medium high and add the oil.

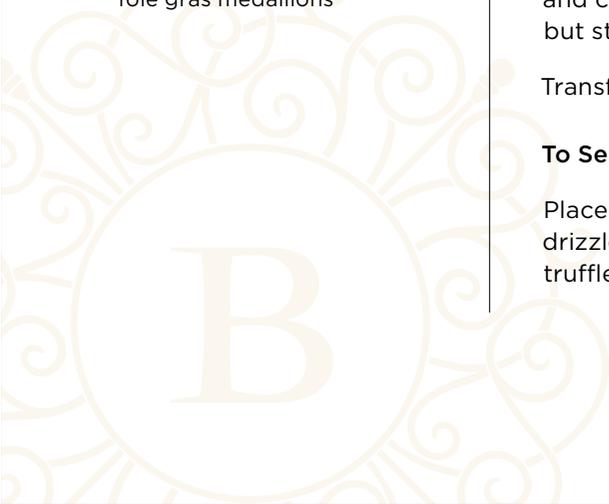
Place steaks in pan. Sauté until the steaks are a rich, burnished brown on the bottom, approximately 4 minutes. Reduce heat and flip steaks to brown the other side, about 3-4 minutes. Brown the sides of the medallions by turning them on their sides.

Wipe out skillet and return it to medium high heat. Season foie gras with salt and pepper. Add the foie gras to the skillet and cook for 1-2 minutes, or until a deep brown on bottom. Turn foie gras over and cook for 30 seconds to 1 minute, or until the foie gras softens but still has some resilience.

Transfer to towel to drain.

To Serve

Place beef on warmed plates, or platter. Top with foie gras and drizzle with the sauce, making sure that there are several slices of truffles with each medallion.



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