



10 / **Second courses**

# CHATEAUBRIAND WITH PORCINI MUSHROOM SAUCE

🕒 30 MIN / 🍴 MEDIUM

### Ingredients for 4 people:

#### For the meat:

800 g hung 'limousin'  
beef fillet

salt and pepper to taste  
10 g thyme  
10 g rosemary

#### For the sauce:

600 g whole porcini  
mushrooms

10 g thyme  
10 g rosemary  
5 g garlic  
20 g shallot  
20 g onion  
10 g parsley  
salt and pepper to taste  
200 g extra virgin olive oil  
from Lake Garda

#### To garnish:

100 g redcurrants  
200 g whole sprigs of rosemary  
400 g radicchio sprouts

### Ingredients:

50 g di white maize flour  
300 g di low fat cheese  
1 onion  
40 g butter  
1.5 kg floury potatoes  
salt according to taste

Cut the fillet into 4 medallions and season with salt, pepper, thyme and rosemary.

Cook the fillet on the grill or in a non-stick frying pan. Peel the mushrooms and cut them into slices. Put the oil in a pan and gently cook the chopped shallot, onion and garlic.

Add the mushrooms with the thyme, rosemary and parsley and season with salt and pepper.

Cook on a high heat for 5 minutes. Arrange each medallion on a plate with the mushroom sauce and garnish with the redcurrants, a sprig of rosemary and a few radicchio sprouts.

### Chef's tip

Serve this dish with potato polenta.

Peel the potatoes and boil them in plenty of salted water, then drain them and mash with a potato ricer. Place the mashed potato in a pan and use a wooden spoon to slowly combine the white maize flour.

Meanwhile, peel and chop the onion, cook it gently in the butter, then mix with the polenta together with the cheese, cut into small dice. Adjust the seasoning and finish cooking, mixing well to combine the ingredients.