

HERB CRUSTED FILET MIGNON

Serves: 4 people
Prep Time: 30 min.

Ingredients

**Ingredients in bold italics are available for purchase at Vina Robles or at www.terracehilloliveco.com*

4 oz Unsalted butter, soft
2 tsp Mustard
1½ tsp ***“Herbs de Provence blend”***
1 Egg yolk
¼ cup Bread crumbs
 Sea salt & cracked black pepper
4 Filet mignons (6-8oz each)
 Sea salt & cracked black pepper
 Olive oil



Directions

1. Open a bottle of ***Vina Robles 2007 Ryan Road, Syrah***, and pour yourself a glass!
2. Heat up oven to 375 Degrees. In a bowl, whisk butter until light and fluffy (approx 3-5 minutes).
3. Add mustard, herbs, egg yolk and bread crumbs, mix until well incorporated, and season to taste. Put crust on a piece of plastic wrap, form a roll (approx. 2” in diameter), store in fridge.
4. Season filets with salt & pepper. In a frying pan, heat up the olive oil, and sear filets on each side for approx. 2 minutes. Put filets on an aluminum covered baking sheet.
5. Cut crust in approx. ¼” thick slices; remove plastic wrap and place on seared filets. Bake filets in the oven on top rack for approx. 8-10 minutes, until crust is golden brown.
6. Enjoy with the rest of the ***Vina Robles 2007 Ryan Road, Syrah***.

Hints

- Prepare crust 2-3 days ahead of time, store leftover crust in the freezer (use within 4-6 weeks).
- Serve with sweet potato fries, mashed potatoes or risotto.
- Substitute beef with salmon; place crust on raw fish, and bake in the oven as described above.

Nick de Luca’s **“Winemaker’s Choice of the Month”** for August 2011:

Vina Robles 2007 Ryan Road, Syrah

Inspired recipe creation by our **Swiss Chef, Martin Columberg**;
a tasty and very aromatic main course. Delicious!