

## **Filet Mignon with Mathurini Sauce**

*Serves 4*

Mathurini Sauce was the creation of the great French chef, Roger Verge who ingeniously combined the kick of black pepper with the sweetness of raisins for a luxurious and tasty result.

4 tablespoons golden raisins

2 tablespoons butter

½ cup cracked black pepper

6 tablespoons brandy

2 cups beef stock

4 filet mignons, 6-8 ounces each

Salt

2 tablespoons olive oil

½ cup red wine

1. Soak raisins in warm water for 30 minutes. Drain.
2. In skillet or saucepan, melt butter. Add raisins and ½ of pepper. When pan is very hot, add cognac and swirl around to deglaze the pan.
3. Let this mixture simmer and reduce until almost dry.
4. Add the beef stock and simmer for 8-10 more minutes.
5. Season the filets with salt and then press in the remaining black pepper to coat.
6. In medium skillet, heat oil until smoking. Sear filets 5 minutes on each side. Remove the filets and rest for 6-8 minutes.
7. Pour the red wine into the pan that was used to cook the filets and scrape the bottom of the pan with tongs to release any remaining particles. Let cook for 30 seconds. Add the red wine to the raisin sauce.
8. Serve the steaks with broccolini and the Mathurini sauce.