

Bacon and Beef Mignon with Mushroom Sauce



Prep 15 minutes

Cook 20 minutes

Serves 4

Mushroom Sauce

2 tbsp butter

2 large shallots (or 1 small onion), very finely diced

200g fresh mushrooms, thinly sliced

*250g **Essential Cuisine Classic Beef Jus***

½ tsp finely chopped rosemary

Beefsteak

4 thick cut (4cm) beefsteak fillets (or scotch fillets), about 200 grams each
4 rashers streaky bacon
salt & ground black pepper
2 tbsp butter

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This is a great dish for easy, stylish entertaining. The sauce can be prepared ahead of time and reheated, and the meat can be browned off so that it only needs a quick flash through the oven before serving.

To prepare beefsteaks: Wrap a piece of bacon tightly around the side of each beefsteak and secure with a toothpick. Season the steaks with salt and pepper. Heat butter in a heavy frying pan; when it bubbles and just starts to brown, add beefsteaks. Cook over high heat, 2 minutes each side, until nicely browned. Remove from pan and transfer to a shallow baking tray.

To prepare mushroom sauce: Using the (uncleaned) pan the steaks were cooked in, heat butter and cook shallots over low heat for 5 minutes or until softened.

Add mushrooms, cook for 7 minutes or until they start to soften and brown. Add **Essential Cuisine Classic Beef Jus** and rosemary. Bring to a simmer, stirring to lift pan brownings. Simmer for 5 minutes. Adjust seasonings to taste. Sauce can be kept warm or reheated for serving.

Preheat oven to 220°C. Place beefsteaks in preheated oven. Cook for 5 minutes or until done to your liking.

Serve Bacon and Beef Mignon with Mushroom Sauce and accompany with vegetables of your choice.

