

Filet of Beef with Gorgonzola Whipped Potatoes

Serves 6-8 as an appetizer or first course



- 2 medium russet potatoes, peeled
- 3 tablespoons butter – divided
- 1/3 cup heavy whipping cream
- 3-4 tablespoons crumbled gorgonzola cheese (you can add a little less or more depending on your taste)
- 6 ounces of filet mignon, about 1" thick
- Sea salt and freshly ground black pepper to taste
- 1 tablespoon chopped chives for garnish
- Asian-style spoons for serving

Cut the potatoes in quarters. Cook in boiling water until tender. Drain and return potatoes to the pot. Add 2 tablespoons of butter, cream, and salt. (Don't forget the cheese will add some saltiness too.) Use a potato masher to break up the pieces, then using an electric hand mixer, whip on low speed for 15 to 30 seconds or until smooth. Do not over whip. Fold in the gorgonzola and keep warm.

Heat a small skillet on medium-high heat. Cast iron works great for this! Season both sides of the file with salt and pepper. Add 1 tablespoon of the butter and cook the filet on both sides until desired doneness, about 3 minutes on each side for medium-rare – turning only once.

Transfer to a warm platter, cover loosely with foil, and let rest for 5 minutes. Cut steak into bite-sized cubes. You want to end up with about 16 pieces.

To assemble, place about a tablespoon of whipped potatoes on each spoon, top with a piece of steak and garnish with chives and cheese. Serve warm.

Wine Pairing – Villa del Monte 2010 Cabernet Sauvignon, Santa Cruz Mountains, LindHill Vineyard