

**A VERY MERRY
CHRISTMASLAND**
& Happy New Year 2021

**Fillet of beef truffled
with foie gras**
松露牛柳配鵝肝



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Ingredients

Beef Fillet	2 slices	牛柳	2 塊
Foie gras	2 slices	鵝肝	2 塊
Truffle	1 pcs	松露	1 件
Shallot	2 pcs	乾蔥	2 粒
Brandy	2 tbsp.	白蘭地	2 湯匙
White wine	1 2/3 cups	白酒	1 2/3 杯
sourdough country bread	4 slices	麵團麵包	4 片
Salt		鹽	
Pepper		胡椒	

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Step 步驟

1. Preheat the oven to 240 ° C (th.8)
2. Take a dab of fat coating the foie gras and spread it in a dish.
3. Chop the truffles and reserve the juice.
4. Put half of the chopped truffles under the bard of the nets, arrange them in the dish.
5. Bake the beef and let it roast for 10 minutes, remove from oven, take out meat, wrap in foil.
6. Add the chopped shallots with 2/3 wine .
7. Pour the sauce of the dish into the saucepan containing the shallots.
8. Add the cognac to the baking dish, flame and pour into the saucepan, then heat gently.
9. Add the remaining truffles, salt, pepper and let heat slowly.
10. Grill slices of bread.
11. Remove the unmelted bards, cut the slices of fillet equally. Then put each part on the hot plates, with mushrooms and shallots.
12. Top with sauce and serve with the foie gras (cut in equal parts) on the toast.

1. 將焗爐預熱至240°C
2. 將鵝肝脂肪塗到焗盤中
3. 將松露切碎並將松露汁留起備用
4. 將一半的松露過篩後放到碗中
5. 將牛柳焗10分鐘後用錫紙包著
6. 在鍋中加入乾蔥和2/3的酒
7. 將醬汁倒入同一個鍋中
8. 倒入白蘭地後慢慢加熱
9. 將餘下的松露、鹽和胡椒加到鍋中加熱
10. 焗麵包片
11. 將牛柳去筋並切薄片，然後加入鍋中
12. 將牛柳、鵝肝和醬汁放到麵包上