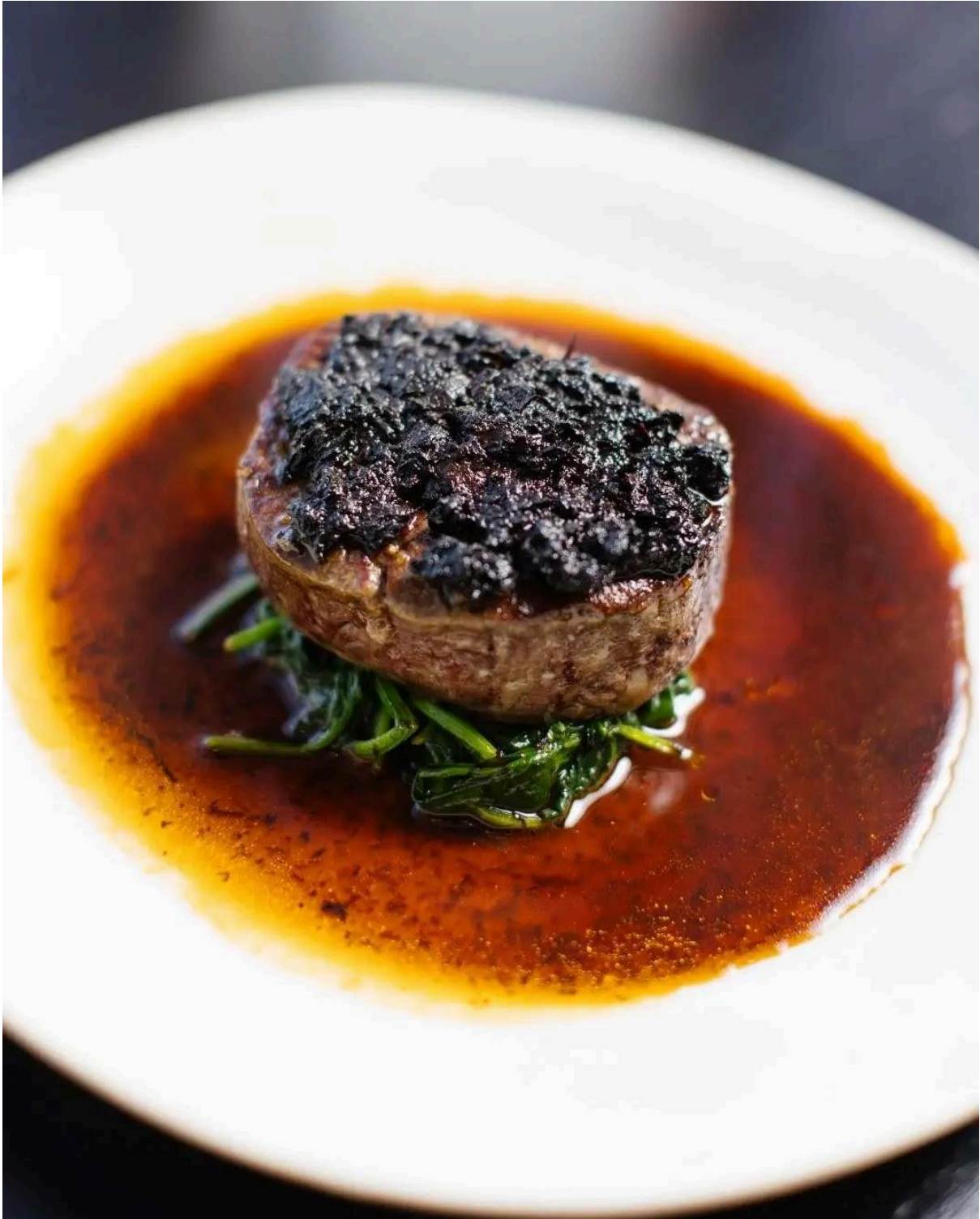


Truffle Tapenade Fillet Steak Recipe

From the Kitchen of Executive Chef Kim Brennan, State Buildings

Video Link: <https://www.youtube.com/watch?v=8MPsPiL6SIA>



Serves: 1

Preparation Time: 15 minutes

Cooking Time: 10 minutes (plus resting)

Ingredients

- 1 high-quality fillet steak, brought to room temperature
- 1 tbsp Truffle Hill's Tapenade with Mushroom
- 160ml Truffle Hill's Premium Truffle Jus
- 1 tbsp beef stock concentrate
- 1 tbsp butter
- A handful of fresh baby spinach
- A dash of olive oil for cooking
- Salt, to taste

Cooking Instructions

1. Preparing the Steak:

- Begin by preheating your oven to 180°C (356°F). Season the fillet steak generously with salt.
- Heat a dash of olive oil in a pan over high heat. Once hot, place the steak in the pan, listening for that satisfying sizzle, signalling the start of a beautiful crust forming.
- Sear the steak for 1-2 minutes on each side until a golden crust develops.
- Spread a generous layer of Truffle Hill Truffle Tapenade over the top of the steak, introducing a depth of flavour that will infuse the meat as it cooks.

2. Oven Finishing:

- Transfer the steak to a preheated oven and cook for 5-6 minutes for a perfect medium-rare finish. Adjust the time if you prefer your steak to be more or less done.

3. Making the Sauce:

- While the steak rests, pour Truffle Hill Truffle Jus into a pan and bring it to a boil. If desired, add a splash of beef stock, reducing the mixture to thicken it.
- Finish the sauce with a knob of butter, swirling the pan to emulsify it, adding a glossy shine and rich flavour.

4. Sautéed Spinach:

- In another pan, heat a little olive oil. Add the spinach, season with some salt, and sauté until just wilted, about 30 seconds.

5. Plating:

- Place the sautéed spinach as a base on the plate. Carefully position the fillet steak atop the bed of spinach.

- Drizzle the truffle jus around and over the steak to complete the dish.

Serving Suggestions

This fillet steak with truffle tapenade is best served with a side of your choice - a light salad or creamy mashed potatoes, to balance the richness of the truffles.

A glass of full-bodied red wine, such as a Truffle Hill's Shiraz or a Cabernet Sauvignon, complements the truffle's earthy tones and the steak's richness perfectly.