



Beef fillet with pea purée, pistachio pesto & vermouth sauce

Ingredients

- 1kg beef fillet
- 250g king oyster mushrooms
- **25g Beef Marinade Dry (Art. 51007)**
- **5g Coffee Rub Seasoning (Art. 51013)**
- 2 tbsp. virgin olive oil
- 2 tbsp. butter clarifié

For the pea purée

- 300g peas
- 50g potato
- 1 medium onion finely chopped
- 200g fresh green apple juice
- 50g butter
- **4g Chicken Bouillon Premium (Art. 43951)**
- A pinch of white pepper

For the pistachio pesto

- 150g shelled pistachios
- 100g arugula
- 40g parmesan cheese
- 2 tbsp. virgin olive oil
- **½ tsp. Garlic Paste (Art. 55014)**
- Salt – Pepper

For the vermouth sauce

- **50g Demi Glace Premium Sauce (Art. 43821)**
- 150ml vermouth
- 1 tbsp. butter
- 350ml water
- Some freshly ground pepper

Cooking instructions

Prepare the Dry Marinade according to the instructions.

Cut the fillet into portions and place them in vacuum bags with the marinade. Refrigerate for 2 hours. Cook in the roner for 1 hour at 59°C.

For the pea purée

Sauté the onion, the peas and the potatoes cut in cubes, add the apple juice, the Chicken Bouillon and pepper and boil until they are softened. Blend all the ingredients in a thermo mixer until smooth and add the butter. Pass through a sieve if necessary.

For the pistachio pesto

Blanch the arugula to retain the color and blend it with all the other ingredients in a blender until smooth.

Season the mushrooms with Coffee Rub Seasoning and a little salt. Sauté them in a frying pan with some olive oil over high heat. Remove to a plate. In the same pan, add the butter spooning it repeatedly over the fillets until you get a nice crust (Arrosé). Set aside to rest.

In the same pan, prepare the sauce. Pour the vermouth until the alcohol evaporates, add the water and the Demi Glace Sauce. Remove from the heat, add the butter and the freshly ground pepper and mix well.

Serve the whole fillet on a plate, a generous amount of pea purée, a mushroom, a spoonful of pistachio pesto and pour over the vermouth sauce.