

**Espresso Crusted Filet Mignon**  
Recipe Courtesy of Marc Bruzzio  
Pastry Chef/Bona Vita Osteria  
**ENTERTAIN**

**Ingredients**

**Serves four**

- 4 8 oz filet mignons
- 2 minced shallots
- ½ cup instant espresso
- ½ teaspoon cayenne pepper
- 2 cups heavy cream
- 2 cups crumbled gorgonzola cheese
- ½ cup dry white wine
- ½ cup extra virgin olive oil
- Pinch salt
- Pinch of pepper

Season filets on both sides with salt and pepper. Mix together espresso and cayenne pepper. Coat all sides of filet with mixture.

In a sauce pan, add ¼ cup olive oil. Sauté minced shallots until translucent and fragrant. Add crumbled gorgonzola and heavy cream, salt and pepper to taste. Stir constantly until thick and reduce by half.

In a Sauté pan, add remaining olive oil. Heat pan and sear filet on both sides (1 minute per side) Place on baking sheet and bake on 400F for 20min (for medium) Remove from oven and top with gorgonzola sauce.

