

# Filet Mignon, Spring Morels & Leeks in Brandied Cream

Recipe by Greg Miller  
Torii Mor Winery

Serves: 4 people



WINE PAIRING: TORII MOR 2005 "LA CUILLÈRE"

**Ingredients:** MEMBER'S RESERVE PINOT NOIR

4 6-8 oz. filet mignon steaks, center cut,  
all fat and silver skin removed  
2 oz. bacon grease, canola oil, or clarified  
butter  
2 cloves garlic, finely minced  
2 leeks, cleaned well in cold water, white  
parts only, quartered, and thinly sliced  
6 oz (about 24) small spring morel  
mushrooms, brushed clean, similar in size  
2 oz brandy  
14 oz beef stock, simmer with mushroom stems, a bay leaf, and a garlic clove  
3 oz heavy cream until reduced by half, or 6 oz veal demi glaze  
2 oz Torii Mor Pinot Noir  
kosher (or sea) salt and fresh cracked black pepper to taste

## Roasted Fingerling Potatoes:

12 oz fingerling potatoes, cut  
in half lengthwise  
2 teaspoons fresh thyme,  
chopped (or 1 tsp dried)  
1 teaspoon fresh tarragon,  
chopped (or ½ tsp dried)  
1 oz extra virgin olive oil

**For Roasted Potatoes:** Preheat oven to 375°F. In a bowl, combine potatoes, herbs, salt, pepper, and olive oil. Toss to evenly coat potatoes. Spread onto a sheet pan in a single, even layer. Bake until browned and tender, about 20 to 25 minutes.

**For Steaks & Sauce:** Season both sides of the steaks liberally with salt and pepper. Heat a large, heavy bottomed skillet over medium-high heat. When hot, add half of the bacon fat; sear steaks 30 to 45 seconds each side. Transfer to a sheet pan; bake in oven to finish cooking, 7 to 9 minutes for medium rare. Remove from oven and cover loosely with aluminum foil to "rest", about 5 min.

Lower burner heat and add remaining bacon grease and morels to pan and season lightly with salt and pepper; sauté for 2 minutes. Add garlic and leeks; sauté 1 minute. Working carefully, remove pan from heat, add brandy to deglaze. Return pan to burner. Once the brandy has cooked down *au sec* (almost dry), add reduced stock (other ingredients strained out) and bring to full simmer. Stir in heavy cream. Once sauce has thickened, add Pinot Noir. Taste and, if necessary, adjust seasoning. Remove sauce from heat and keep warm. Stir meat juices (from rested steaks) into the sauce.

For a professional presentation, mound roasted potatoes in the center of each plate, place one steak on top of potatoes, and spoon sauce around potatoes and a little on the meat, equally dividing morels and leeks amongst the plates. Serve with asparagus or your favorite fresh vegetable.

"Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine"