



# Beef Tenderloin with Golden Beets and Gorgonzola

## Ingredients

- 3 golden beets, washed and trimmed - beet greens reserved
- 4 ounces gorgonzola cheese
- 1/4 cup chicken stock - hot
- 2-3 tablespoons [Fustini's 12 Year White balsamic](#)
- 6 beef tenderloin steaks, 4-6 ounces each
- Salt and pepper
- 2-3 tablespoons [Fustini's Robust SELECT olive oil](#)
- 1 tablespoon butter

## Directions

### Step 1.

Place golden beets in a medium-size pot and cover with water. Simmer until tender - 20 minutes. Remove from water and let cool slightly before peeling. Place half of the beets into a blender and add the hot chicken stock, 2 ounces of the Gorgonzola cheese, and the Fustini's 12 Year White Balsamic Vinegar. Blend until smooth, season with salt and pepper and set aside keeping warm.

### Step 2.

Slice the rest of the beets thinly. Season the beef tenderloin with salt and pepper. Heat the 2 tablespoons of Fustini's Single Varietal olive oil in a large skillet over moderate heat and add the butter. When the butter has melted, add the tenderloin steaks and cook for 6 to 8 minutes on one side. Turn steaks over and cook until desired temperature is achieved. Remove from the pan and let rest a few minutes.

### Step 3.

Roughly chop the beet greens and add to the pan after the beef is out. Sauté for a few minutes until wilted.

To serve, place some wilted greens on the bottom of each serving plate, top with a few slices of beets and a steak. Garnish with some sauce around and over and a sprinkle of Gorgonzola cheese and a drizzle of Fustini's Single Varietal olive oil.