



Filet De Boeuf Perigourdine

Ingredients

- 4 beef tenderloin steaks
- salt and pepper
- 3 tablespoons butter
- 2 tablespoons [Fustini's Robust SELECT olive oil](#)
- 1/2 cup Madeira or dry sherry
- 1 cup brown gravy or beef stock
- 1/4 teaspoon [Fustini's Black Truffle Sea Salt](#)
- 1 drop [Fustini's White Truffle Olive Oil](#)
- 2 tablespoons butter

Directions

Step 1.

Remove steaks from refrigerator and allow to come to room temperature. Salt and pepper both sides. In a large skillet heat butter and olive oil. Add steaks and sear both sides, cooking until desired doneness.

Step 2.

In a medium saucepan, combine sherry, beef gravy/stock and bring to a simmer. When heated, remove from heat and add Truffle Salt, Truffle Oil, salt, pepper and butter. Swirl pan to melt butter and thicken sauce. Pour over steaks before serving.