



Filet Mignon with Gorgonzola Cream

Ingredients

- 6 petite filet mignon, 4 ounces each
- salt and pepper
- 1 tablespoon [Fustini's Robust SELECT olive oil](#)
- 1 tablespoon butter
- 1 small shallot, minced
- 1 cup heavy cream
- 6 ounces gorgonzola cheese, crumbled

Directions

Step 1.

Season steaks with salt and pepper. Heat Fustini's olive oil and butter in a large skillet over medium heat. Once butter is melted, add steaks and cook to the desired temperature. Remove steaks, add the shallot and sauté for 30 seconds.

Step 2.

Add heavy cream and most of the gorgonzola cheese, bring to a simmer and cook until thickened. Add steaks back to pan and cook together some.

To serve, place a steak on each of the service plates, spoon some sauce over the top and garnish with crumbled gorgonzola.