



Grilled Tenderloin with Gorgonzola Walnut Crust

Ingredients

- 8 ounces Gorgonzola cheese, crumbled
- 10-12 red seedless grapes, halved
- 5 large basil leaves, cut chiffonade style
- 1 tablespoon [Fustini's 12 Year White balsamic](#)
- 3 tablespoons [Fustini's Basil Crush olive oil](#)
- 1 tablespoon honey
- 2 ounces walnuts, toasted and roughly chopped
- 2 each, 4-6 ounce beef tenderloin pieces
- Salt and pepper

Directions

Step 1.

Preheat oven to 400 degrees.

Mix the Gorgonzola, grapes, basil, balsamic, olive oil, and honey together. Form into 4 balls.

Step 2.

Heat oven proof pan on stove top until very hot. Season steaks with salt and pepper and carefully place in hot pan. Cook on one side until fully seared turn over and begin cooking on the other side. Place a good size ball of crust on top of the steak and place the entire pan into the oven. Bake until desired doneness is achieved. Serve immediately.

Very Rare: 130° F, 55° C, Rare: 140° F, 60° C, Medium Rare: 145° F, 63° C, Medium: 160° F, 71° C, Well: 170° F, 77° C