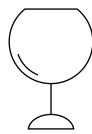


BEEF TENDERLOIN WITH WILDBERRY RED WINE SAUCE



INGREDIENTS

4 8-ounce center cut filet mignon steaks
1 tablespoon + 1 teaspoon fresh rosemary (chopped)
kosher salt and freshly ground black pepper, to taste
4 tablespoons olive oil
2 shallots, finely chopped
2 teaspoons fresh thyme, finely chopped
1 cup red wine (preferably pinot noir)
1/2 cup fresh or frozen blackberries
1 tablespoon + 1 teaspoon all purpose flour
1 1/3 cups unsalted beef cooking stock
1/4 cup [Monin Wildberry Purée](#)
2 tablespoons cold unsalted butter (cut into 1/4-inch pieces)



GLASSWARE

Culinary



GARNISHES

berries



PREPARATION

1. Heat a cast-iron skillet over high heat for 2 minutes.
2. While the skillet heats, pat the steaks dry

with a paper towel, and then sprinkle with the chopped rosemary and Kosher salt and freshly ground black pepper. Add the oil to the skillet and, once it shimmers and is almost smoking, add the steaks and sear for approximately 4 minutes on each side.

3. Remove the steaks to a plate and let them rest.
4. While the steaks rest, reduce the heat to medium, add the shallots and thyme to the skillet and cook until soft, about 2 minutes.
5. Add the wine, turn the heat back up, and scrape up any browned bits that are stuck to the bottom of the skillet. Let the wine reduce by about half, it should take approximately 3 to 5 minutes.
6. In a small bowl, sprinkle the flour over the blackberries and toss or mix gently until the berries are coated with flour.
7. Add the floured berries along with beef stock and Monin Wildberry Purée to the wine reduction sauce. Mash the berries into the sauce with a wooden spoon.
8. Continue simmering until the sauce reduces enough to coat the back of the spoon.
9. Remove from the heat and whisk in the cold butter one piece at a time (until desired texture is reached). Taste for seasoning and add salt and pepper if needed.
10. Serve the steak drizzled with the sauce.