



# SIGNORELLO

ESTATE

## *SNAKE RIVER FARMS KOBE WAGYU BEEF FILET* *WITH ROASTED MUSHROOMS, BACON* *AND CARAMELIZED ONIONS IN A CABERNET SYRUP*

### FILET:

2	EACH	WAGYU BEEF FILET, 8 OZ.
2	TBS.	GRAPE SEED OIL
T.T.		SALT & PEPPER

### ACCOMPANIMENTS:

2	LBS	TRUMPET ROYAL MUSHROOMS
4	EACH	ONIONS, CARAMELIZED
1	LB	APPLE SMOKED BACON
½	CUP	GRAPE SEED OIL
1	BOTTLE	RED WINE, REDUCED TO A SYRUP

### ROASTED MUSHROOMS:

- PRE-HEAT OVEN TO 425 DEGREES
- LINE A BAKING SHEET WITH A PIECE OF PARCHMENT PAPER
- ARRANGE THE MUSHROOMS, DRIZZLE WITH GRAPE SEED OIL AND SEASON WITH SALT & PEPPER
- PLACE IN HEATED OVEN FOR 12 MINUTES, REMOVE AND LET COOL

### CARAMELIZED ONIONS:

- THINLY SLICE THE ONIONS LENGTH WISE
- HEAT A LARGE, HEAVY BOTTOM PAN OVER MEDIUM-HIGH HEAT
- ADD ¼ CUP OF GRAPE SEED OIL, WHEN HEATED, REDUCE HEAT TO LOW
- ADD THE SLICED ONIONS AND A PINCH OF SALT
- STIR OCCASIONALLY UNTIL GOLDEN BROWN: ABOUT 45 MINUTES
- COOL

### BACON:

- PRE-HEAT OVEN TO 350 DEGREES
- LINE BAKING PAN WITH PARCHMENT PAPER
- CUT BACON IN JULIENNE STRIPS AND ARRANGE ON PARCHMENT PAPER
- BAKE IN OVEN UNTIL GOLDEN BROWN. DRAIN OFF FAT



### ASSEMBLE:

- IN A PAN HEATED TO MEDIUM, COMBINE ONIONS, BACON, MUSHROOMS AND CABERNET SYRUP UNTIL WARMED
- HEAT LARGE SAUTÉ PAN ON HIGH
- SEASON AND SEAR BEEF FILETS TO DESIRED TEMPERATURE
- ALLOW TO REST FOR FIVE MINUTES
- PLATE WARM VEGETABLE MIXTURE AND SET BEEF FILET ON TOP
- SERVE IMMEDIATELY

PAIR WITH SIGNORELLO ESTATE 2006 PADRONE OR 2006 ESTATE CABERNET SAUVIGNON

RECIPE CREATED BY SIGNORELLO ESTATE WINERY CHEF RODGER BABEL

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**SNAKE RIVER FARMS®**