



Mini Beef Fillet Crostini with Gorgonzola Cheese Crumbles

Makes: 48 crostini

Crostini Ingredients -

Thin loaf of Italian bread from the bakery
2 cloves of garlic, minced
1 stick of butter

Crostini Instructions -

In skillet, melt butter and sauté garlic for 2 minutes.
Thinly slice bread into 1/2-inch rounds. Dip bread slices into butter mixture on both sides and place on cookie sheet.
Place cookie sheet under broiler on high until lightly toasted, turn each slice and toast the other side. Watch the crostinis closely because they burn quickly.



*earth's
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Beef Fillet Ingredients -

2 pounds of beef fillet, center cut, trimmed
2 tablespoon olive oil
Freshly cracked black pepper
Kosher salt

Beef Fillet Instructions -

Cut the beef lengthwise into 4 equal pieces to form 4 mini fillets. Brush the entire surface of each fillet with olive oil, and cover with cracked black pepper and kosher salt.

Heat 1 tablespoon of olive oil in a large skillet over high heat. When the oil is hot, add 1 or 2 fillets and sear, turning frequently with tongs (do not pierce the fillet with a fork), until the outside is brown and the center is still rare, 3 to 4 minutes. Remove from the skillet and set aside to cool. Repeat with the remaining fillets.

NOTE: These crostinis are terrific with left over fillet or prime rib, trimmed of fat.

When the fillets have cooled, slice each into 1/2-inch thick slices, place on crostini and top with gorgonzola crumbles. Garnish with a small sprig of thyme.

NOTE: The crostinis can be topped with a horseradish cream – blend 1/2 cup crème fraîche with 2 tablespoons of horseradish, drained. Top each crostini with a dollop of horseradish cream.

Wine Pairing Suggestion -

The bold flavors of the Beef Fillet Crostinis with Gorgonzola Cheese Crumbles require a bold wine. A Cabernet, Syrah, Zinfandel, or Petite Sirah would pair beautifully with these crostinis. Lawrence Dunham Vineyards' Sky Island Petite Sirah is a perfect accompaniment.

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