

***Filetto di manzo sul tocco di patata,prosciutto cotto mousselline,portobello e salsa al chianti***

**Ingridients:**

*10 ounces cut Beef filet tenderloin.  
1 each Portobello mushrooms.  
2 cup of beef demiglace.  
1 cup of Chianti wine.  
4 ounces of cooked italian ham  
1 cup of manufactured cream  
2 whole eggs.  
1 teaspoon of nutmeg  
sea salt  
fresh cecked pepper.  
1 each garlic clove boiled.  
Few leaf of fresh fine chopped Italian parsley.  
Touch of butter.  
2 inch sliced of a large golden Youkon potatoes.*

*Prepare the Mushrroms:*

*Wash and cleaned, then blanched in hot salted water until is soft enough that a knife can gently penetrate it. Remove the stem and blended in a food processor with the garlic clove, add a touch of soft butter for consistency, little salt for taste, and the fresh fine chopped italian parsley. Filled the mishrooms cup cavity with this staffing, set as side in the refrigerator.*

*Prepare the Chianti wine sauce.*

*Put the demiglace with the Chianti wine in a sauce pan, reduce by half; add a little touch of butter before use it.*

*Prepare the Italian ham mousseline.*

*In stainless still bowl put the cream with the yolk and the nutmeg, cooking the eggs at "bagnomaria" over a boiling water pot, until the cream is thick enough and the yolks are cooked.*

*Chilled this obtain cream in a ice bath, the fold in the grounded Italian ham*



*Whipped the egg white until firm and fold in together. Keep refrigerated.*

*Prepare the potatoes:*

*Melted a touch of butter and brushed the sliced potato, touch of salt, then wrapped in a aluminum foil, baked for 15 minutes in the oven at 350 degree.*

*Remove it from the foil and let it rest.*

*Assembling the dish.*

*Grilled the 10 ounces cut beef tenderloin filet until your desire cooking temperature.*

*Place the potato in a stainless still ring 2 inch wide 3 inch high topped with the ham mousseline baked for 5 minutes at 350 degree.*

*Pour the sauce in the middle of the plate, center the potato with the ham mousseline then place the grilled and seasoned filet topped with the reheat mushrooms cup.*

*Serve.*

