

Cooking School

with the London Chef

Black Pepper Grilled Filet Mignon, Blue Cheese, Portobello Mushroom, Pomme Puree & Pan Jus

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen. This recipe can be easily doubled, but if you increase food quantity please make sure to use appropriate sized pots/pans for for the best outcome.

Steak

2 tenderloin steaks, room temp
Black pepper
2 portobello mushrooms
1 bunch curly parsley
½ cup blue cheese
½ cup red wine
½ cup whipping cream
1 tbsp butter

Potatoes

4 russet potatoes
½ cup heavy cream
3 tbsp butter

Cooking Equipment

2 Large frying pan
Medium pot
Strainer
Oven preheated to 400F
Masher
Tongs
Canola oil
Olive oil
Salt

**GF, Vegetarian friendly - omit steak and add extra mushrooms*