

Fillet Crostinis with Creamy Mushroom Garlic Sauce



INGREDIENTS:

- > 1x 500g beef fillet
- > 1 loaf of sourdough, ciabatta, or baguette
- > Olive oil or butter
- > Fresh garlic
- > Fresh or dried thyme leaves
- > Salt and pepper, to taste
- > 2 cups diced white or brown mushrooms
- > 400ml cream
- > 1-2 tbsp cornstarch
- > Water
- > Fresh thyme, to serve
- > Pomegranate jewels, to serve
- > A dash of salt to finish

METHOD:

1. Season the fillet with oil and salt. Heat a generous amount of oil or butter in a pan, then sear the fillet on all sides. Add some fresh thyme and cook until the fillet reaches your desired doneness. Let the fillet rest before slicing it into thin pieces.
2. Slice the bread, drizzle with olive oil, rub with fresh garlic, and bake at 180°C for 10-15 minutes, or until golden and crisp.
3. In the same pan used to sear the fillet, add the mushrooms and cook in a dollop of butter until browned. Add the cream and mix the cornstarch with a small amount of water to form a paste, then stir into the sauce to thicken.
4. Once the bread has toasted, slice the fillet and place a slice on each crostini. Top with the creamy mushroom sauce, fresh thyme, and pomegranate jewels. Finish with a dash of salt.