

INGREDIENTS

- Bison Tournedos, 180g each
- Foie Gras 300g
- Black truffle 25g
- Brioche 1/person
- Veal stock ¾ litre
- Marsala 15ml
- Brandy 15ml
- 50g butter
- 1tbsp Olive oil

Preparation Time:
20 minutes

Cooking time:
10 minutes



Bison Tournedos



Foie Gras (sliced)



Bison Tournedos Rossini

Pre-heat the oven to warm.

Cut the slices of bread into circles a little larger than the circumference of the beef tournedos then heat half the butter and a little of the oil in a frying pan, add the bread and fry until golden brown on both sides. Drain on kitchen paper and place on a heat-proof serving platter.



Meanwhile, heat the remaining butter and oil in another large frying pan. Season the bison with salt and pepper then add to the pan and sauté for 3 minutes on each side and sear the edges. Remove from the pan with tongs, place each on top of the fried bread and place in the oven to keep warm.

Add the foie gras to the pan and sauté for 1 minute on each side, depending on the thickness. Remove from the pan with tongs, place once slice on each tournedos and return to the oven to keep warm.

Add the port, brandy and Madeira to the pan and bring to the boil, scraping up any bits in the bottom of the pan then boil until reduced by half.

Add the stock and sliced truffles, bring back to the boil and continue to boil rapidly for about 5 minutes to reduce.

To serve – pour the sauce over the top of the tournedos.

Bon appetit!

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