



Beef Tenderloin with Fontinella Cheese and Mushroom Sauce

1 whole beef tenderloin center cut (3 -4lbs) *

2 tablespoons of olive oil *

1 garlic clove minced *

¼ cup of white wine **

½ cup beef broth *

8-10oz. mushrooms diced (leave 2 mushrooms whole) *

8-10oz. Fontinella cubed *

Salt and pepper to taste *

Preheat oven to 500.

Heat oil in a skillet; add garlic and sauté until tender.

Add wine, broth, and mushrooms.

Simmer until most of the liquid is gone.

While that is simmering take a long sharp pointed knife, insert knife into one end of roast (lengthwise). Then from the other side do the same so it meets the first side. It will be like a tunnel through the middle, about the size of a nickel.

Stuff with the fontinella cheese and rub the roast down with salt and pepper.

Use the whole mushrooms as corks (this will keep the cheese from oozing out).

Place on a cookie sheet and roast for 10 minutes at 500 then lower oven temperature to 350 and continue to roast for 30 minutes.

It is very important that you do not open the oven door during this time.

Place finished tenderloin on a serving platter, pour your mushroom glaze over the roast and serve.