
Ernesto`s Tournados Rossini

*Chef Bleu Vorrasi - The Inner Circle - Sarasota, FL
Sarasota`s Chef Du Jour - 1992*

Servings: 2

4 three ounce filet mignons
flour
4 one ounce slices duck liver pate'
1/2 cup demi-glance (a very strong beef or veal stock)
1/4 cup Madeira or sweet port wine
12 poached asparagus spears
8 ounces cooked crab leg meat (whole and shelled)
1 cup Bernaise sauce
4 (1/4 inch thick) three-inch diameter croutons, toasted
freshly chopped parsley (for garnish)

Lightly flour the beef medallions.

Heat a saute' pan over high heat. Add two ounces of olive oil to the pan. To the hot pan, add the lightly floured beef meallions. Brown on both sides. Drain the oil from the pan.

Place two medallions per plate atop toasted croutons.

Return the hot pan to the stove. Add wine to boil. Add demi-glance to the pan and simmer until reduced by half. Add the crab, asparagus and pate' to the reduction until warm.

Place one slice of the pate' atop each medallion and top each pate' with three spears of heated asparagus.

Top the asparagus with two ounces of crab meat.

Pour the sauce that is left in the pan over each medallion and finish with a two ounce dollop of Bernaise sauce on each serving.

Garnish with freshly chopped parsley.

Serve hot.

Beef

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .