

Tenderloin of Bison with Red Wine Veal Jus

Café | Take food further.

INGREDIENTS

4 (1-inch thick) beef tenderloins
salt & pepper to taste
1 tablespoon olive oil
1 cup julienned yellow onion
2 cloves minced garlic
1 bay leaf
½ cup red wine
1 cup veal jus
1 tablespoon butter

STEPS

1. Season filets with salt and pepper. Heat olive oil in medium-sized sauté pan. When olive oil is smoking hot, gently place beef into pan. Cook on each side, turning only twice. This creates a layer of caramelization on sauté pan and on meat. Cook to desired temperature. Remove beef from pan and keep warm.
2. Sauté onion, garlic and bay leaf for 30 seconds.
3. Deglaze sauté pan with red wine and reduce by 90%. Add veal stock and reduce until it coats a spoon. Whisk in butter. Adjust seasoning with salt and pepper. Spoon sauce around beef and serve.



GE Café Double Oven Range

With the even flame coverage of the tri-ring burner, meat gets evenly caramelized wherever it sits on the pan.



imagination at work