

Charred Filet

with Mushroom Risotto & Asparagus Buerre Monté



Matthew Axtell

Chef

Champs Meat Market and
Crabcakes & Caviar
Catering

chefmattporta@gmail.com

chefmattporta.com



DIRECTIONS:

1. Season the steaks liberally with Champs KISS and allow to come up to room Temperature while you make the risotto. You can season several hours ahead to help the seasoning work its magic.
2. Pat the Steaks dry with a paper towel. A dry steak will sear better.
3. Season the steaks again. In a pan at high heat, sear the steaks. You want a hot pan to get a good char on the steak.
4. Once the steaks are seared on both sides and are a level of doneness below your preference, reduce the heat to medium.
5. Once the pan is cooled enough to not burn the butter, add it and the thyme to the pan. Baste the steaks with the thyme butter until they reach your desired doneness.
6. Plate and drizzle with aged balsamic vinegar
7. See [Page 2](#) for ingredients and directions for the [Mushroom Risotto](#) and [Asparagus Buerre Monte](#).

INGREDIENTS

FOR THE FILET:

Champs Meat Market Filet
Champs KISS
Thyme
Butter
Aged balsamic vinegar



MUSHROOM RISOTTO:

INGREDIENTS

5 tbs	Oil
1/2 cup	Shallots, diced
1/4 cup	Garlic, minced
2 cups	Portobello mushrooms, chopped
2 cups	Arborio
1 cup	White wine
6 cups	Chicken broth
2 tbs	Thyme
4 oz.	Butter
	Salt and Pepper to taste

DIRECTIONS:

1. In a large skillet, melt butter over medium heat.
2. Sauté the shallots and garlic for 4 to 5 minutes, until translucent.
3. Add the mushrooms and sauté for 3 to 4 minutes.
4. Add the rice and cook for another 3 minutes, stirring often.
5. Add wine and cook, stirring occasionally, until the liquid is almost absorbed.
6. Reduce heat to medium.
7. Add the thyme, salt, and pepper.
8. Add the broth, one cup at a time, and continue cooking and stirring constantly.
9. Continue cooking and stirring, until the rice is al dente, always preventing it from drying.
10. Add the butter remove from heat and continue to stir until combined.

ASPARAGUS BEURRE MONTÉ:

INGREDIENTS

	Asparagus
2 tbs	Water
2 oz	Butter, cold and cubed
	Salt and pepper to taste

DIRECTIONS:

1. Trim asparagus.
2. Bring a small layer of water to a boil in the bottom of a large skillet.
3. Place one layer of asparagus in the pan and steam for 2 minutes.
4. Before you put the butter in you may need to pour some water out. You only want a tbs of water in the pan to make the buerre monté.
5. Add 2 oz. of cold butter cut into cubes into the pan.
6. Add salt and pepper.
7. Remove from heat and swirl or gently stir to emulsify the butter into the water.

