

Beef filet mignon sandwich, cherry tomatoes relish and old style mustard mayo.

Recipe for 4 persons

Description

Beef filet mignon sandwich, roasted with garlic and tyme, spicy and sour cherry tomatoes relish, old grain mustard mayo.

Ingredients

For the sandwich

- 300 Gr Beef filet mignon
- 1 Bunch(es) Thyme
- 1 Head(s) Garlic
- 25 Gr Butter
- 0.50 Box(es) Cherry tomatoes
- 0.50 Box(es) Yellow cherry tomatoes
- 1 Unit(s) Red onion
- 1 Unit(s) Red hot chili
- 1 Bunch(es) Basil
- 30 Ml Maille xérès vinegar
- 2 Unit(s) Ciabatta bread
- 8 Leaf(ves) Boston lettuce

- Salt and pepper

For the mayo

- 200 Ml Vegetable oil
- 1 Unit(s) Egg
- 15 Ml Dijon mustard
- 5 Ml White wine vinegar
- 30 Ml Grainy mustard

- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **425 F°**

For the preparations

Cut the garlic in half on the high way. Season the beef all around. Slice 16 slices of Ciabatta about 1,5cm size. Dice the onion finely, mince the chili without removing the seeds. Cut the tomatoes in half, chop the basil but not too thine. Pick the leaves of the lettuce and wash it.

For the beef

In a hot pan with ol, sear the filet all around, then remove the filet on the front side of the pan. Put the garlic on the back side of the pan, face down, add the tyme to roast it for 1 minute. Put the thym on the garlic, and top it with the beef, add the butter and baste the meet. Put the pan in the oven for 10 minutes, get it out and let it seat for 10 minutes.

For the relish

In a hot pan with olive ol, sweat the onions and the chili, season it. Add the tomatoes by breaking them with a wood spoon, deglaze with the vinegar and let it cook on medium heat until it gets puree. Remove from the stove and add the basil.

For the mayo

In a bowl, whisk the Dijon mustard and the egg yolk, season it, and mount the mayo by adding gently the oil. When it's done, add the old grain mustard and the vinegar.

For the plating

Put the Ciabatta on a baking tray with a drizzle of olive oil and roast it in the oven. Slice the filet 1 cm thick. Put some mayo on the two slices of bread, put a lettuce leaf, a slice of filet, some relish and close it.

Bon appétit!