

# **Beef Tenderloin Stuffed With Lobster Tails**

*by: Katie Pizzuto*

## **INGREDIENTS**

2 lobster tails  
3 tsp. olive oil  
1/4 lb. chopped pancetta  
1/2 c. chopped shallots  
3 Tbsp. finely chopped celery  
4 cloves minced garlic  
4 oz. chopped chanterelle mushrooms  
2 Tbsp minced green onions  
2 Tbsp white wine  
1 Tbsp chopped parsley  
3 1/2 lb. beef tenderloin

---

Steam 2 lobster tails for about 6 min. and drop in an ice bath. Remove the meat from the shell once it has cooled and set aside. Preheat oven to 400°F. In large skillet, heat 1 tsp olive oil. Add pancetta and cook until crisp and rendered. Remove from oil with slotted spoon and set aside. Drain all but 2 tsp. of the rendered fat in the pan. Add the shallots and celery and cook 2 min before adding the garlic. Add the mushrooms and season. Sauté for a couple of minutes and then add the green onions and cook for another couple of min. Add the white wine, raise heat to high and reduce. Add the parsley and remove from heat. Stir the pancetta back in.

Butterfly the tenderloin so you have a flat rectangular surface. Spread the mushroom mixture onto the meat, leaving a small border around. Lay the lobster tails on top, toward the top end of the tenderloin and roll it up, tucking in the ends slightly when done. Tie with butcher's twine and place in roasting pan. Rub with 2 tsp. olive oil and season. Sear all sides on the stove before moving to oven. Roast about 35 min. for medium rare. Let rest before slicing and serve with bernaise sauce.