

Filet Mignon En Phyllo

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4		6oz beef tenderloin steaks, 1.25" thick, trimmed salt and pepper
1/3	pound	red pepper - minced
2	ounces	cooked ham - ground
3		shallot - minced
2	tablespoons	butter
1	teaspoon	dijon mustard
1	tablespoon	dry sherry
8	sheets	phyllo dough
6	tablespoons	butter - melted
		sauce
1/2	cup	beef broth
1/2	cup	madeira
1	teaspoon	bovril beef extract
1/2		lemon, juice of
2	tablespoons	butter - softened

Oil a large heavy skillet and sear the fillets over high heat for 1 minute each side.

Season with salt and pepper.

In the same skillet, saute the peppers, ham and shallots, in 2 tablespoons of butter for about 5 minutes.

Add the mustard and sherry.

Cook and stir a few more minutes to form a moist paste; set aside.

Brush 1 sheet of phyllo with butter and place another sheet on top.

Repeat until you have 4 stacks.

On each stack, place 2 tablespoons pepper mixture in center and top with 1 fillet.

Wrap phyllo around fillets and place seam side down on a greased baking sheet.

Brush with melted butter and bake at 450 for 12 minutes or until lightly browned.

Blend pan juices from meat with broth, Madeira and Bovril.

Bring to a boil, reduce heat, add lemon juice and let simmer for 5 minutes, stirring occasionally.

Remove from heat and swirl in butter.

Spoon 2 tablespoons of sauce over each fillet and serve.

Pour remaining sauce in boat.