

Beef Tenderloin with Gorgonzola Sauce

Serves 8 - 10

Ingredients

1 whole filet of beef (4 to 5 pounds), trimmed and tied
2 tablespoons unsalted butter at room temperature
1 tablespoon kosher salt
1 tablespoon coarsely ground black pepper
Gorgonzola Sauce, for serving (see recipe)
Preheat the oven to 500 degrees.

Place the beef on a baking sheet and pat the outside dry with a paper towel. Spread the butter on with your hands. Sprinkle evenly with the salt and pepper. Roast in the oven for exactly 22 minutes for rare and 25 minutes for medium-rare.

Remove the beef from the oven, cover it tightly with aluminum foil, and allow it to rest at room temperature for 20 minutes. Remove the strings and slice the filet thickly.

Gorgonzola Sauce (Makes 3 Cups)

4 cups heavy cream
3 to 4 ounces crumbly Gorgonzola (not creamy or "dolce")
3 tablespoons freshly grated Parmesan cheese
3/4 teaspoon kosher salt
3/4 teaspoon freshly ground black pepper
3 tablespoons minced fresh parsley
Bring the heavy cream to a full boil in a medium saucepan over medium-high heat, then continue to boil rapidly for 45 to 50 minutes, until it's thickened, like a white sauce, stirring occasionally.

Remove the pan from the heat and add the Gorgonzola, Parmesan, salt, pepper, and parsley. Whisk rapidly until the cheeses melt, and then serve. If you must reheat, warm the sauce over low heat until melted, then whisk vigorously until the sauce comes together.

Credit: barefootcontessa.com