

LOBSTER-STUFFED BEEF TENDERLOIN WITH LOBSTER SAUCE



Total Time
60 MIN.

Serving Size
12 OZ / 340 G

Difficulty
DIFFICULT

Yields
16

This indulgent combination of beef tenderloin, lobster and pancetta finished with a sauce made of wine and Verve® Lobster Bisque will have your customers returning for more.

INGREDIENTS

| | WEIGHT | MEASURE |
|--|----------|----------|
| Rock Lobster Tails | 3 lbs | 1 1/2 kg |
| Pancetta, diced | 1/2 lbs | 250 g |
| Vegetable Oil | 2 tbsp | 30 mL |
| Shallots, diced | 1/2 cups | 125 mL |
| Celery, diced | 1/2 cups | 125 mL |
| Garlic, minced | 1 tbsp | 15 mL |
| Shitake Mushrooms, sliced | 1/2 lbs | 250 g |
| Salt and Pepper | | |
| Green Onions, minced | 2 tbsp | 30 mL |
| Dry White Wine | 4 oz | 125 g |
| Beef Tenderloin, center cut, trimmed and butterflied | 8 lbs | 4 kg |
| Verve® Lobster Bisque | 4 cups | 1 L |

INSTRUCTIONS

1. Steam lobster, cool, and remove from shell.
2. Cook pancetta in 1 tsp oil. Drain off most of fat from pan. Add shallots and celery, cook until translucent.
3. Add garlic and mushrooms, season with salt and pepper.
4. Stir in green onions.
5. Add wine and cook until most of liquid has evaporated. Remove from heat, stir in pancetta, and let cool.
6. Place butterflied beef, cut side up, spread Pancetta-filling and top with lobster tail. Roll and tie meat.
7. Cook Verve® Lobster Bisque until a minimum of 165F is reached.
8. Sear meat in roasting pan with remaining oil.
9. Finish in 350°F oven for 30–35 minutes.
10. Let rest for 10 minutes before carving.
11. Slice thickly. Plate and sauce with 2-oz Verve® Lobster Bisque.