



World Gourmet Summit 2007

Goodwood Park Hotel Singapore

26 April 2007 / 9.30am to 2.30pm

LASAGNA OF WAGYU BEEF MEDALLION CABERNET SAUVIGNON JUS

**Presented by
Reto Lampart**

	Ingredients:
640gms	Wagyu Beef Tenderloin
To Taste	Fleur de sel
To Taste	Freshly Ground Pepper
	Olive Oil, for Sautéing
100gms	Freshly Made Lasagna, Cooked
4	Oven-Dried Tomatoes
4	Roasted Artichoke Wedges
4	Roasted Garlic Cloves
80gms	Feta Cheese
4gms	Fresh Thyme
4gms	Fresh Basil Leaves
	<u>Cabernet Sauvignon Jus</u>
20gms	Butter
100gms	Shallots, Peeled and Sliced
50gms	Wild Mushrooms, Chopped
10gms	Sugar
2gms	Black Peppercorns
1	Bay Leaf
1	Rosemary Sprig
15ml	Balsamic Vinegar
250ml	Cabernet Sauvignon
250ml	Veal Stock



Recipe Notes:

Method for Cooking:

1. Season the beef tenderloin with fleur de sel and freshly ground pepper. Heat sauté pan with olive oil and sear beef tenderloin on all sides until lightly browned. Transfer pan to a preheated oven at 180°C and bake for 5 minutes. Reduce oven temperature to 65°C and continue to bake for another 30 minutes or until desired doneness. Cut the roasted beef tenderloin into 8 medallions. Keep warm.
2. For the Cabernet Sauvignon Sauce:
Heat saucepan with butter and sauté the sliced shallots until softened. Add in chopped mushrooms, sugar, black peppercorns, bay leaf and rosemary sprig and continue to cook over low heat. Add in the cabernet sauvignon and bring to a boil. Reduce heat and add in veal stock and continue to simmer until it is reduced to about 200ml. Strain the sauce through a chinois and keep warm.
3. To Serve:
Place a piece of roasted beef medallion onto each serving plate and add cooked lasagne and top with another piece of beef medallion. Add oven-dried tomatoes, roasted artichoke and garlic and feta cheese. Garnish with fresh thyme and basil leaves. Spoon the cabernet sauvignon sauce along one side of the plate.