



What's Cooking Pascal?

JC Cognac VSOP Filet Mignon

Ingredients for 4 persons

4 filets mignon
1 cup JC Cognac VSOP
Salt and freshly crushed pepper to taste
2 tablespoons clarified butter
1 cup crème fraîche

Potato Galettes

2 tbsp Vegetable oil
4 medium Russet potatoes, shredded
Salt and fresh ground pepper

Garnish

Fried minced sweet onion



Preparation

Place the filets in a shallow dish. Pour ½ cup of JC Cognac VSOP over the filets and refrigerate for 1 hour, turning once. Salt and pepper both sides of the filets. In a hot skillet melt the butter and sauté the filets mignon for 8-10 minutes. Remove filets from the pan and keep warm.

Remove the skillet from heat. Pour the remaining ½ cup of JC Cognac VSOP into the hot pan and stir to de-glaze. **Be aware of flames, keeping your face well away from the skillet.** Add the crème fraîche and stir for 1 minute. Don't boil the sauce, keep it warm.



Potato Galette

Heat the oil into a large non stick frying pan. Prepare 4 potato galettes, sauté into the pan and flatten like a pancake on medium-high heat. Cook until golden brown and crispy on the bottom. Turn over and cook the other side. Place the potato galettes in serving plates and season.

Place each filet mignon on top of the potato galette. Top with JC Cognac VSOP Sauce, garnish with fried onion and season.