



## **FILETTO DE VOE KIN ANTUNNA**

*Black angus with oyster mushrooms*  
(serves four)

### **Ingredients:**

6 tablespoons extra virgin olive oil  
6 sprigs of thyme, leaves only  
1 sprig rosemary  
1 sprig myrtle leaves  
1 tablespoon juniper berries, crushed  
6 garlic cloves (2 cracked and 4 thinly sliced)  
1 pound oyster mushrooms, sliced  
½ cup dry white wine  
1 ½ cups beef stock  
Sea salt & freshly ground black pepper  
4 fillets Black Angus, 6 ounces each, trimmed  
¼ cup mosto d'uva  
½ bunch flat leaf parsley, finely chopped

### **To Prepare:**

Heat 2 tablespoons of olive oil in a large saute pan over medium-high heat. Add thyme, rosemary, myrtle, juniper berries, and the 2 cracked garlic cloves. Cook for 2 minutes to flavor the oil. Stir in 1 cup beef stock and mosto d'uva, and let simmer for 10 minutes. Strain and return sauce to pan. Simmer for 5 minutes to thicken. Set aside and keep warm.

Heat the remaining 4 tablespoons of olive oil over medium heat and add thinly sliced garlic, cooking until softened. Add mushrooms and toss well, cooking for 3 minutes. Pour in the wine and stir cook until the liquids are absorbed. Stir in remaining ½ cup of the beef stock and salt to taste; simmer for 5 minutes. Set aside and keep warm.

Season the fillets with salt and pepper. Place directly on a preheated grill. Cook until desired doneness, turning once.

Serve fillets on a bed of oyster mushrooms with the mosto d'uva sauce.

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