

DINER RECIPE

**SMOKED FILET MIGNON
AND
STUFFED
SMOKED PEPPERS**



INGREDIENTS



4 thick steaks of filet mignon



Olive oil



Fresh rosemary and thyme



2 yellow peppers



Butter



Salt and pepper



4 big potatoes



125 ml of 35% cream



TRADITIONAL MIX OF WARRIOR SPICES

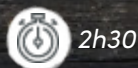


1 egg

METHOD



Smoke your steaks for at least



2h30



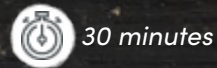
Peel your potatoes and wash them. Cut potatoes and boil until tender



Prepare the mash potatoes



Smoke the whole pepper



30 minutes



Cook steaks in a cast iron skillet



Golden the peppers in the skillet



Cut the peppers in halves and stuff them with mashed potatoes



Dress a plate with a steak and a stuffed pepper, decorate with fresh herbs and serve warm!



- Prepare steaks -

- Season the meat with the warrior spices and place it on a parchment paper in the smoker
- Let smoke for at least 2.5 hours





- Mashed potatoes -

- Peel the potatoes, cut them in big pieces and wash them.
- Boil the potatoes until they're tender and can easily be pricked with a fork.
- Drain the water and put them back in the casserole.
- Crush the potatoes and add the cream, butter to taste, the egg, salt and pepper to taste.
- Mix until all the mixture is smooth and creamy and season to your taste.





- Baking the steaks and the peppers -

- In a cast iron skillet, put olive oil and butter. Add the steaks to sear them.
- When golden, add about $\frac{1}{4}$ cup of butter fresh rosemary and thyme.
- Tilt the skillet to easily scoop the butter with a spoon and drizzle it over the steaks.
- Do the same with the peppers once the steaks are out of the skillet.





- Presentation -

- Stuff the peppers with mash potatoes
- In a plate, place a stuffed pepper, a filet mignon and drizzle with the butter from the skillet. You can decorate with fresh herbs and serve warm!

