

# Roasted Pancetta-Topped Beef Tenderloin

**Category:** Beef

**Servings:** 4

**Rating:** 10

**Source:** Bon Appetit, February 2006

## Description:

We served this with a bottle of 2004 Jackson Triggs Proprieter's Grand Reserve Cabernet Sauvignon. It was a great combination.

Note: check the pancetta for saltiness before adding any additional salt to the dish.

## Ingredients:

i	beef tenderloin	1 1/2 pound roast
i	salt	to taste
i	pepper	to taste
i	garlic	4 large cloves, minced
i	thyme	1 tablespoon, minced
i	rosemary	1 tablespoon, minced
i	shallot	6 tablespoons, chopped finely
i	pancetta	6 ounces, medium thin slices
i	shitake mushroom	6 ounces
i	loyster mushroom	6 ounces
i	olive oil	3 tablespoons
i	beef broth	1 cup
i	brandy	3 tablespoons
i	butter	1 tablespoon
i	flour	1-2 teaspoons, instant

## Instructions:

Mix half the garlic, 1/2 tablespoon each of thyme and rosemary, and 2 tablespoons of shallot in small bowl. Sprinkle the beef with salt and pepper and rub the herb mixture onto it. Place beef in roasting pan and overlap pancetta slices to cover. (Can be prepared 1 day ahead. Cover and chill.)

Mix the mushrooms, oil, and the rest of the shallots, garlic, and herbs in large bowl. Preheat oven to 450°F and roast the beef for 10 minutes. Arrange the mushroom mixture around the beef and roast for another 10 minutes. Stir mushrooms and continue to roast until thermometer inserted into beef from top center registers 140° F (medium-rare), about 5-10 more minutes.

Transfer the beef to a platter and surround with the mushroom mixture. Let rest for approximately 15 minutes. Meanwhile add broth and brandy to the roasting pan and bring to a boil, scraping up browned bits. Add flour to thicken and then remove from the heat and whisk in cold butter. Season the pan juices with salt and pepper and serve with the beef.