



Truffled Filet

Prep Time: 25 minutes

Servings: 4

Ingredients

- 6 C baby spinach greens, washed and spun dry
- 6 T **Gustare Phoenician Organic EV Olive Oil**
- 2 T **Gustare Oregano Balsamic Vinegar**
- sea salt
- freshly ground pepper
- 2 oz Parmigiano-Reggiano
- 4 5-oz filet mignon steaks
- Gustare White Truffle Oil**

Directions

Whisk together olive oil, vinegar, salt and pepper. Set aside. Make shavings of Parmigiano-Reggiano with a vegetable peeler. Set aside.

Grill steaks to individual preference. When steaks are done, toss spinach with dressing. Divide salad among plates and center each with a filet. Season with salt and pepper, to taste. Drizzle each filet with truffle oil. Top with several slivers of Parmigiano-Reggiano. Serve and enjoy!

to taste, to enjoy, to savour

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