



Truffled Filet

Prep Time: 25 minutes

Servings: 4

Ingredients

6 C baby spinach greens, washed and spun dry
6 T **Gustare Phoenician Organic EVOO**
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