

Beef medallions with CAMBOZOLA and figs



Ingredients

Recipe for 4 servings

200 g CAMBOZOLA

4 figs

20 g butter

40 g clarified butter

4 beef fillet steaks, each weighing approx. 150 g

Salt and pepper

1 shallot, finely chopped

1 tsp sugar

1 pinch cinnamon

250 ml red wine

Preparation

Wash and halve the figs and fry them on both sides in a pan with melted butter. Remove the figs and put them aside on a small plate. Add the clarified butter to the pan and fry the steaks on both sides for about 3-4 minutes each. Season with salt and pepper, place on a baking tray, cover with aluminium foil, and let rest. Finely chop the shallots and fry them in the gravy. Add sugar and cinnamon. Briefly sauté. Deglaze with red wine, and allow to simmer. Cut **CAMBOZOLA** into four slices, remove the rind, and halve. Place a slice of cheese and half a fig on each steak. Bake in the preheated oven under the grill, or bake at 200°C until the cheese melts. Serve the steaks with the remaining fig halves and the sauce.

Tip

tricolour tagliatelle goes well with this.

