



MARBELLE ENTERTAINS

Savory and Sweet Recipes
for Every Occasion from
the Master Chocolatier

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MARIBEL LIEBERMAN

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RIZZOLI
NEW YORK

Seared Filet Mignon

with Roasted Maitake Mushrooms & Fennel

Fresh herbs not only look elegant as garnishes for this traditional filet mignon, but their flavor enhances it greatly. Sweet fennel and earthy mushrooms round out this satisfying dish.

• SERVES 6 •

BEEF

Six 6- to 8-ounce (170- to 225-g) filet mignon steaks

2 sticks (16 tablespoons/ 225 g) unsalted butter, at room temperature

1 shallot, finely chopped

Leaves of 2 sprigs fresh rosemary, finely chopped

½ teaspoon (2.5 g) kosher salt, plus more to taste

Freshly ground black pepper to taste

2 tablespoons (30 ml) extra-virgin olive oil

VEGETABLES

8 ounces (225 g) maitake mushrooms, thickly sliced

8 ounces (225 g) oyster mushrooms, thickly sliced

Leaves of 2 sprigs fresh rosemary, minced

Leaves of 2 sprigs fresh thyme

3 cloves garlic, sliced

¼ cup plus 1 tablespoon (75 ml) extra-virgin olive oil

Kosher salt and freshly ground black pepper

1 medium bulb fennel, halved, cored, and sliced ¼-inch thick

Sprigs fresh bay leaves and fresh thyme, for garnish

Remove the steaks from the refrigerator 30 minutes to 1 hour before you plan to cook them to bring to room temperature. Preheat the oven to 375°F/190°C with racks in the upper and lower thirds.

Combine the butter, shallot, rosemary, ½ teaspoon (2.5 g) salt, and a generous amount of pepper. Mash with a fork to combine. Spread into a ramekin and refrigerate until ready to use.

Meanwhile, for the vegetables, place the mushrooms on a baking sheet with half of the rosemary leaves, thyme leaves, and garlic. Drizzle with 3 tablespoons (45 ml) olive oil and season with salt and pepper. Toss to combine and spread in a single layer. On a second baking sheet, toss the fennel with the remaining 2 tablespoons (30 ml) olive oil and the remaining rosemary, thyme, and garlic. Season with salt and pepper and spread in a single layer. Roast, rotating the sheets from front to back and top to bottom halfway through, until the vegetables are browned and tender, 15 to 20 minutes. Leave the oven on.

For the steaks, heat a large cast-iron skillet over high heat until very hot, at least 2 minutes. Put the steaks on a plate, drizzle with the 2 tablespoons (30 ml) olive oil, and season well with salt and pepper. Sear the steaks in the pan until browned and crusty, then flip and sear the second sides, about 2 minutes per side. Transfer the skillet to the oven and roast until the steak is done to your liking, 4 to 6 minutes for rare to medium-rare (depending on the thickness of your steaks). Remove to a cutting board and let rest for a few minutes. Top each steak with a knob of the compound butter and serve with the mushrooms and fennel. Garnish with thyme and bay leaf sprigs.



THE BATATA PAPA

Roasted Sweet Potato Chips

Known as *batata* in the indigenous Taino language or *papa* in Quechua, the sweet potato is an ancient cultivar native to the tropical areas of Central and South America. It was only introduced into European kitchens in the sixteenth century, following the Spanish conquests.

• SERVES 6 •

2 medium sweet potatoes
(1 to 1½ pounds/455 to
680 g)

1 teaspoon (5 g) kosher salt,
plus more to taste

Freshly ground black pepper

¼ cup (60 ml) garlic-infused
olive oil

Preheat the oven to 450°F/230°C with racks in the upper and lower thirds. Slice the sweet potatoes on a mandoline into disks about ¼ inch (3 mm) thick. Put the sweet potatoes in a large bowl and drizzle with the olive oil. Season with 1 teaspoon (5 g) salt and a generous amount of pepper. Toss to coat evenly.

Spread the slices in a single layer on baking sheets. Roast, flipping the slices halfway through and rotating the sheets front to back and top to bottom, until they are browned and crisp on the edges, 12 to 15 minutes.

Remove to a plate lined with paper towels to drain. Adjust seasoning with additional salt and pepper and serve warm.

