

## Cedar River Farms® Gorgonzola Crusted Filet with Roasted Cauliflower

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### Ingredients:

2 Cedar River Farms Filet Steaks 3"  
thick/about 8-9 oz. each

2 tbsp. olive oil

Salt, freshly milled pepper

**Method:** Remove steaks from refrigerator  
at least 30 minutes prior to cooking.  
Preheat oven to 375 degrees F.

### Roasted Cauliflower:

1 head cauliflower, cut into large florets

2 oz. olive oil

½ cup grated parmesan cheese

Salt, crushed red pepper, to taste

### Gorgonzola Crust:

1 lb. soft butter

1½-2 cups panko breadcrumbs

½ cup parsley, finely chopped

1 cup crumbled gorgonzola

Salt, freshly milled pepper to taste



## Directions:

Combine all ingredients for the gorgonzola crust in a mixer, and mix on low just to combine. Spread 2 cups of mix on sheets of waxed paper or foil. Top with another sheet, and roll out with rolling pin to ¼" thick. Place in freezer until needed. Repeat with remaining crust. In a mixing bowl, toss cauliflower with oil and salt. Spread on sheet pan, and roast in oven for about 25 minutes, stirring occasionally, until browned and becoming tender. Remove from oven. Toss again with cheese, crushed red pepper and reserve warm near stove.

Season steaks, and sear in heavy pan over medium high heat with remaining oil. Remove steaks from pan, and finish cooking in oven to desired doneness 115-120 degrees F for rare, 125-130 degrees F for medium-rare, 130-135 degrees F for medium. Remove steaks from oven and top with chips of gorgonzola crust straight from the freezer. Raise heat in oven to the broil position and put steaks under flame to brown the crusts. Arrange steaks on plates along with roasted cauliflower. Serves two.



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