

ELK, WILD MUSHROOM, *and* SERAFINA STRATA

Chef Talferd Jude, Kitchi Gammi Club, Duluth, Minnesota

Yield: 2 servings

method

- Preheat oven to 400° F.
- In a mixing bowl, combine **Serafina Garlic & Herb Spread**, sunchokes and watercress; season with salt and pepper and set aside.
- In a heavy bottomed saucepot, melt butter over medium heat; add shallot and garlic. Cook until fragrant (but do not allow to brown). Stir in mushrooms and cook for 5 minutes. Add stock, sherry, and soy sauce, and continue cooking for 10 minutes.
- Place hazelnuts and mint in a food processor; process until fine. Add 1 tablespoon walnut oil and process to bind mixture.
- Season tenderloin with salt and pepper; firmly press nut mixture around the tenderloin to form a crust. Heat canola oil in an ovenproof pan over medium-high heat. Sear tenderloin on each side until lightly browned; transfer pan to oven and bake for 5 – 10 minutes, or until medium-rare. Allow to rest for 10 minutes before slicing. Slice tenderloin into approximately 12 thin pieces.
- For service, place three elk slices on a plate as a base. Top with mushrooms, **Serafina** mixture, and baby greens. Repeat to create a second layer. Drizzle with remaining walnut oil.

“Serafina is great on wraps and sandwiches. I like to make veggie sandwiches on whole grain bread with Serafina. I also spread it on steak burritos.”

ingredients

- 8 ounces **Serafina Garlic & Herb Spread**
- 2 sunchokes (approx. ½ cup), finely chopped
- ¼ bunch watercress leaves, finely chopped
- Salt and pepper to taste
- 2 tablespoons butter
- 1 shallot, minced
- 2 cloves garlic, peeled and thinly sliced
- 8 ounces assorted fresh wild mushrooms (or re-hydrated dried mushrooms, drained)
- ½ cup beef stock
- ¼ cup dry sherry
- ¼ cup soy sauce
- ½ cup hazelnuts, skinless
- ½ cup fresh mint
- 2 tablespoons walnut oil, divided
- 10 ounces elk (or venison) tenderloin
- 1 tablespoon canola oil
- 4 ounces baby greens
- 1 tablespoon walnut oil