

Recipe for: Ultimate Philly Cheese steak

Ingredients:

Kobe beef tenderloin, sliced ¼ inch thick
Caramelized onions
Mascarpone Cheese
Lobster tails, sliced ¼ inch thick
Black truffle oil
Baguettes, sliced in half lengthwise (gluten free)

Preparation:

Caramelize the onions ahead of time (can be warmed in microwave)
Toast baguettes under broiler
Sauté lobster in butter
Sear tenderloin in a lightly oiled skillet

To assemble:

Spread mascarpone on top and bottom of baguette.
Place tenderloin on half of baguette.
Cover with onions.
Drizzle with truffle oil.
Top with lobster.
Cover with other half of baguette and slice to size.