

Beef Tenderloin Crostini with Velvety Horseradish Sauce





Instructions

1. Preheat oven to 400 degrees.
2. Slice the baguette into half inch slices. Brush a light layer of olive oil on bread. Toast for five minutes or until a golden brown and good crunch has been achieved.
3. Pat dry any excess moisture from the tenderloin. Use sea salt or kosher salt to sprinkle on each side along with cracked fresh black pepper.
4. In a cast iron skillet or heavy pan, heat one table-spoon of olive oil until it becomes glossy. Place each slice of beef into the oil and cook for thirty seconds per side. The thinness of this cut allows for a fast medium rare sear at 120 degrees. Look for your steak to still be pink with the a slight crusty sear on the edges.
5. To prepare the horseradish sauce combine fresh grated horseradish, creme fraise, Dijon mustard, white wine vinegar, lemon juice and salt and pepper to taste. Whisk until velvety smooth. This zesty condiment is delicious on corned beef, chicken or just about any protein you care to give a kick and will last refrigerated for up to two weeks. If you don't wish to make your own, you can find a tasty substitute from Boar's Head at Joe's that could easily replace this step.
6. Generously spoon sauce on each toast. Layer a slice of beef on each bread and serve.

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