



Tapas Team Building

Beef Tenderloin with Caramelized Onions & Horseradish Cream

Ingredients

- 3 ounces of beef tenderloin, cut into 3 – 4 large pieces
- extra virgin olive oil – as needed
- salt
- pepper
- 1 cups onions - julienned
- 4 Tablespoons butter
- 1 cups sour cream
- 4 Tablespoons prepared horseradish – drained
- 1 Tablespoon chives – minced
- 1 teaspoon white wine vinegar
- 1 teaspoon salt
- 65 petite rolls – halved
- 8 ounces butter - softened

Method

Brush a light coating of oil over the entire surface of the tenderloin pieces. Season generously with salt and pepper. Put the meat on a pre-heated skillet and sear on all sides, approximately 2 – 3 minutes per side. Remove to a sheetpan and finish roasting in the oven until medium rare (an instant read thermometer will read 125 – 130 degrees when inserted into the thickest part of the meat). Remove from the oven, tent with foil and allow to rest for 7 – 10 minutes before slicing.

While tenderloin is roasting, prepare onions. Heat the butter in a heavy-bottomed pan. Add the onions and a pinch of salt. Sweat the onions over very low heat until very tender. Turn up the heat to medium continue to cook until the onions are well caramelized and completely tender.

Next, prepare horseradish cream. In a bowl, combine sour cream, horseradish, chives, white wine vinegar, and salt and blend well. Refrigerate until ready to serve.

Lightly butter the rolls.

When the meat has rested, slice as thinly as possible. To assemble sandwiches, place a small dollop of horseradish cream on the bottom bun. Layer 1 slice beef, followed by a scant teaspoon of onions and finishing with the top bun

60 - 65 sandwiches