

Recipe: Spiced Tenderloin Napoleon

Yields: 12 Portions

| <u>Ingredients</u> | <u>Amount</u> |
|---|----------------------|
| <i>Beef Tenderloin</i> | <i>24 oz.</i> |
| <i>Olive Oil</i> | <i>2 tbsp.</i> |
| <i>Black Pepper</i> | <i>to taste</i> |
| <i>Salt</i> | <i>to taste</i> |
| <i>Chopped Garlic</i> | <i>1 tbsp.</i> |
| <i>Worcestershire</i> | <i>1 tbsp.</i> |
| | |
| <i>Corn Tortilla (2 inch circles)</i> | <i>24</i> |
| | |
| <u>Brochette</u> | |
| <i>Tomato Concasse</i> | <i>2 cups</i> |
| <i>Fine Diced Red Onion</i> | <i>1</i> |
| <i>Red Wine Vinegar</i> | <i>2 tbsp.</i> |
| <i>Oregano</i> | <i>pinch</i> |
| <i>Fresh Basil (Chiffonnade)</i> | <i>1 tbsp.</i> |
| | |
| <i>Micro Greens</i> | <i>6 oz.</i> |
| | |
| <i>Balsamic Glaze</i> | <i>2 tbsp.</i> |
| <i>Chive Oil</i> | <i>2 tbsp.</i> |

Method:

Step 1.

Clean whole tenderloin, mix the olive oil, salt, pepper, chopped garlic and Worcestershire in a bowl. Rub mixture into meat and refrigerate overnight.

Step 2.

Prepare the brochette

Mix the tomato concasse, red onion, red wine vinegar, oregano and basil. Refrigerate.

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Step 3.

Roast tenderloin until internal temperature reaches 130 degree's. Let set for thirty minutes.

Step 4.

Spray sheet tray with vegetable spray. Place tortilla circles on sheet tray and bake until golden brown.

Assembly

Step 5.

Place one tortilla shell on plate, place one thin slice of the tenderloin, tomato concasse and micro greens. Drizzle with chive oil and balsamic glaze. Top with second tortilla shell and serve.