

Slow Roasted Beef Tenderloin with Dilmah Valley of Kings Ceylon Pekoe Tea Béarnaise and Sautéed Mushrooms



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Rohan Fernandopulle

- Sub Category Name

Food

Main Courses

- Recipe Source Name

The Chefs and the Tea Maker - 2010

Used Teas



Exceptional Valley of Kings Ceylon Pekoe

Ingredients

Slow Roasted Beef Tenderloin with Dilmah Valley of Kings Ceylon Pekoe Tea Béarnaise and Sautéed Mushrooms Beef Tenderloin

- 4 nos. Beef Tenderloin (60 g each)
- 50g Sautéed Mushrooms
- 5g Dijon Mustard
- Salt and Pepper to taste

Nuwara Eliya Pekoe Tea Béarnaise

- 2 nos. Egg Yolks
- 100ml Clarified Butter
- 20ml Tea Reduction (refer recipe)
- 4g Brewed Tea Leaves
- Seasoning

Tea Reduction

- 30ml Dilmah Exceptional Valley of Kings Ceylon Pekoe Tea Brewed liquid
- 10ml White Wine Vinegar
- 2g Chopped Onions
- 1 no. Bay Leaf
- 3 nos. Pepper Corns

Methods and Directions

Slow Roasted Beef Tenderloin with Dilmah Valley of Kings Ceylon Pekoe Tea Béarnaise and Sautéed Mushrooms

Beef Tenderloin

- Season the tenderloin with salt, pepper and mustard. Slow roast in the oven until medium and rest.

Nuwara Eliya Pekoe Tea Béarnaise

- Proceed as for Béarnaise sauce.

Tea Reduction

- Combine all the ingredients and prepare the reduction