

Tenderloin Horseradish Crostini

1 French Baguette, cut into $\frac{3}{4}$ " slices
4 – 6 oz beef tenderloin steaks, cooked and sliced
Salt and pepper
3 Tablespoons olive oil
1 $\frac{1}{2}$ cups homemade Boursin horseradish spread
 $\frac{1}{2}$ cup shredded parmesan cheese
1 Tablespoon crushed rosemary
Balsamic Glaze for drizzling
Leaf lettuce to garnish



Prepare the Boursin horseradish spread as directed, or use your favorite horseradish sauce as a replacement.

Lightly toast your baguette slices under the low broiler in your oven.

Remove steaks from the refrigerator at about an hour before you're ready to cook them. The steaks need to be room temperature to cook through nicely. Preheat your oven to 400°.

Use a paper towel to pat the tenderloin steaks dry. Season both sides very generously with salt and pepper. Heat a cast-iron skillet over medium-high to high heat. Heat the olive oil and add the steaks, searing for 2-3 minutes per side. Bake your steaks in the oven in a Pyrex dish until they reach the desired temperature (see cooking chart and also remember that the temperature of the steaks will continue to rise about 10 degrees after removing them from the oven). This will take between 6-10 minutes depending on the thickness of the steaks and how hot you want them. Cover with aluminum foil and allow to rest for 10 minutes before slicing.

Assemble your crostini by placing tenderloin slices on top of the baguette slices, piping Boursin horseradish sauce on top of the tenderloin, sprinkling parmesan and rosemary on top and drizzling a balsamic glaze across the plate. Garnish with red or green leaf lettuce, or arugula.

Tenderloin Cooking Chart: This is a basic guideline to help you get the perfect temperature tenderloin in the oven when using a meat thermometer.

Rare: 120-125° (about 4 minutes in the oven)

Medium Rare: 130-135° (about 5-6 minutes in the oven)

Medium: 140-145° (about 6-7 minutes in the oven)

Medium Well: 150-155° (about 8-9 minutes in the oven)

Well Done: 160° (about 10 minutes in the oven)