



Amuse of tenderloin with green pesto cheese



Ingredients

- 100 gr green pesto cheese
- 200 gr carpaccio of tenderloin
- rocket
- 4 tbsp olive oil, extra virgin
- fresh milled pepper
- 100 gr pine nuts, toasted
- Additional supplies:
- 16 appetiser spoons

Looking for a simple but tasty appetiser to impress your guests? Try our beef tenderloin amuse with green pesto cheese! In just 15 minutes, you'll put a sophisticated and delectable treat on the table. Place a few leaves of arugula on each amuse spoon, brush the tender tenderloin with olive oil, add a pinch of fresh black pepper and place a slice of tenderloin on the spoon. Toast the pine nuts until golden brown and grate the green pesto cheese. Garnish the spoons with pine nuts and this flavourful cheese grater for an appetiser that impresses without the hassle.

Preparation

- 1: Place a few leaves of rocket on each amuselette spoon.
- 2: Brush the tenderloin lightly with olive oil. Grind fresh black pepper over it and place a slice of tenderloin on each appetiser.
- 3: Fry the pine nuts in a dry frying pan until golden brown
- 4: Grate the green pesto cheese.
- 5: Garnish the amuses with pine nuts and the grated cheese.

Making beef tenderloin amuse bouche

This tenderloin amuse with green pesto cheese is a simple but sophisticated choice for a tasty appetiser. Order the necessary ingredients from our webshop and enjoy this delicious dish in no time. Your guests will be amazed by the taste and presentation of this dish!