



Rustic Kitchen

BISTRO & BAR

“The Cooking Show”

“Stuffed Roasted Beef Tenderloin Roulade with a Wild Mushroom Gravy and succulent double-battered truffle fried Onion Rings”

This recipe was created exclusively by Executive Chef Tom Holloway
and is frequently served at Rustic Kitchen.

STUFFED ROASTED BEEF TENDERLOIN ROULADE

INGREDIENTS FOR STUFFING

6 TBSP	Extra Virgin Olive Oil
¼ cup	Shallots, chopped
2	Garlic, chopped
1 cup	Plum Tomatoes, roasted & chopped
1 cup	Spinach Leaves
¼ cup	Brandy
1 cup	Fontina Cheese, shredded
½ cup	Breadcrumbs
¼ cup	Italian Flat Parsley, Chopped
Salt & Pepper, to taste	

PREPARATION FOR STUFFING

Heat 3 TBSP olive oil in a sauté pan. Sweat shallots & garlic until just translucent. Add chopped tomatoes & spinach and cook until spinach starts to wilt. Deglaze pan with Brandy (TAKE PAN AWAY FROM THE STOVE TOP SO THAT THE BRANDY DOES NOT IGNITE). Flambé the brandy and cook out until the flames die down. Add the Fontina cheese, parsley & the breadcrumbs incorporate. Season with salt & pepper to taste. Set aside to cool.

SEASONING & SEARING THE ROAST

Start with a 2 pound cut
Roll Cut
Flatten with Mallet.
Seasoning:
Salt
Pepper - Pat it in
Spoon out Stuffing on flattened Tenderloin
Roll and Truss Tenderloin (Roulade)

Add a little bit of butter and olive oil to pan to sear and brown all sides.
Place Roulade on a rack of veggies in a roasting pan-roast until internal temp reaches 130-135F.

INGREDIENTS FOR MUSHROOM GRAVY

2 Tbsp Unsalted Butter
2 Tbsp All Purpose Flour
6 cups Veal Stock (reduce by ½)
½ Dried Porcini Mushrooms, reconstituted
4 oz each Crimini, Shitake & Oyster Mushrooms sliced
2 Tbsp Shallots, chopped
½ cup Red Wine or Madeira Wine – We use “Entrée”
Salt & Pepper to taste

Heat butter in a medium sauce pan. Sweat shallots until translucent (approx. 3 to 5 minutes).
Add mushrooms and sauté until they become soft 8 minutes.
Sprinkle the fl our over the entire mixture and cook 2 to 3 minutes until the fl our just begins to brown. Add wine and deglaze pan, scrape all the bits stuck to the pan and incorporate.
Pour reduced hot stock over the mixture and bring to a simmer.
Cook gravy for 20 to 30 minutes until thick.
Season with salt & pepper
Add butter to “Monte Au Beurre” or (Mount with Butter) this adds a glossy finish and texture and adds some flavor

PREPARATION FOR BATTERED ONION RINGS

Use outer rings for battering- and inner for the socle: (Bed)
Slices them into rings – cross grain
Marinate in buttermilk for 15 minutes
Dredge in seasoned fl our—salt/pepper/paprika
Dip in buttermilk
Dredge in seasoned semolina & fl our
Drop back into the buttermilk and coat
Dredge again in the semolina

Cooking the onions rings

Drop into canola oil that is maintained at 350°
Maintaining temp is key!
Fry till they are golden brown 3 to 4 minutes
Plate onto paper towel to drain- using a scooper
Place in Bowl
Season with Salt & Pepper
Drizzle with Truffle Oil
Sprinkle in freshly grated parmesan cheese
Sprinkle in chopped parsley
Toss in mixing Bowl