



Rustic Kitchen

BISTRO & BAR



“Tenderloin Roulade ”

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

STUFFING

6 TBSP Extra Virgin Olive Oil
¼ cup Shallots, chopped
2 Cloves 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

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.

TENDERLOIN ROULADE

2-3 # Tenderloin
2-3 Thyme springs
2-3 Tbsp Olive oil or vegetable oil
Butcher's Twine
Sauté Pan

Pre-heat oven to 325F

Pull the tenderloin out of the refrigerator at least 30 minutes prior to cooking. Roll cut your tenderloin and flatten with a meat tenderizer. Season with salt and pepper. Then spread the Stuffing (recipe above) mix over the flattened tenderloin. Roll then truss or tie up the





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tenderloin. Heat a sauté pan with a little bit of oil to high heat. Then sear the outside of the tenderloin until golden brown. When it is well browned, place it in a roasting pan on a rack or a rack made of chunky carrots, celery, and onions. Place the tenderloin on the rack and push the sprigs of thyme under the butcher's twine and place in the oven. Cook until internal temp reaches 130-135F. After it reaches your desired temperature, let it rest 10 minutes before slicing and serving.

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 flour over the entire mixture and cook 2 to 3 minutes until the flour 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

Wild Mushroom Risotto

½ cup Extra Virgin Olive Oil
2 whole Shallots
2 cups Canneroli Rice
¾ cup Dry White Wine
2 cloves Garlic, peeled and crushed gently but whole
1 tsp chopped fresh thyme
1 oz Dried Porcini Mushrooms, Reconstituted and minced
8oz Assorted Wild Mushrooms, thinly sliced
6-8 cups Mushroom stock, simmering
¼ cup Mascarpone Cheese
3 tbsp Parmesan Cheese



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1 cup Braised (cooked covered by at least 2/3rds with a liquid)
and halved baby artichokes
½ cup Red & Yellow Pear Tomatoes
Salt & Pepper to taste

For the Mushrooms:

Heat 2 tbsp of Extra Virgin Olive Oil in a non-stick skillet.
Add the garlic and brown, and discard. When the oil is hot add the mushrooms to the pan
and sear to a golden brown about 3-4 minutes. Add minced porcinis and chopped thyme.
Reserve mushrooms until time to add it to risotto.

For the Risotto:

Heat ¼ cup Olive Oil in a wide, heavy bottom sauce pan. When hot add the shallots and
sweat them until just before browning, about 1-2 minutes.
Add rice to the pan and stir (using flat wooden spoon) making sure each kernel of rice is
coated with the oil. Continue to cook toasting the rice for 2-3 minutes.

Add white wine and boil until it is almost totally absorbed into the rice. The pan should not be
totally dry. Begin adding the simmering stock in 3 parts, 2 cups at a time. Cook on medium-
high heat. Stir every minute or so until almost all the liquid is absorbed into the rice. (risotto
style rice will absorb 5x its weight)

Add the next round of stock to the rice and continue stirring until liquid is absorbed. Add
remaining stock and cook until rice is just tender. (Individual taste may vary, some people like
their risotto more tender than others. We like ours to have a little bite~ al dente)

Apple Pear Crumble

4-5 tart apples
4-5 pears (if using other mixed fruits instead, just be sure to have about 4 lbs total)
3 tablespoons lemon juice
1/2 cup sugar
1/2 cup raisins
1 dash nutmeg
1 dash cinnamon (or any other spice you love!)

Crumble Topping

2/3 cup Flour
3/4 cup Brown sugar
1 pinch Salt
1 teaspoon Cinnamon
1/4 teaspoon Nutmeg
5 tablespoons Butter



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2 tablespoons Ice Water
1 cup Rolled Oat

Prepare fruit (peel, pit, whatever it takes). If large, cut into 1/4 thick slices.
Toss in a bowl with lemon juice, sugar and raisins and a bit of nutmeg and cinnamon (I usually add allspice because I love it).
Combine the flour, sugar, salt and spices.
Cut in the butter and mix till mixture resembles coarse cornmeal. There should be no big chunks of butter left. (I usually do this with my hands - don't have a food processor).
Sprinkle in the ice water, mix till the crumble mixture holds together and forms little clumps.
Add the rolled oats and mix. If the mixture seems sticky, add more oats.
Spread fruit evenly in a large glass or ceramic baking dish.
Scatter topping evenly over the fruit, leaving some of it in larger chunks and some in fine crumbles.
Bake the Crumble at 375 for about 40-45 minutes or until the top is crisp and brown and the juice is bubbling up around the edges.
Serve it hot or warm, with ice cream, whipped cream, or all by itself.

Hard Sauce

1/2 tsp Vanilla Extract
1/2 tsp Orange Extract
1/2 oz Jack Daniel's
1/4 cup Heavy Cream
2 cups sifted powdered sugar
1 cup butter or margarine, softened

Melt butter in sauce pan. Mix in Jack Daniel's, Heavy Cream and extracts. Mix together until well blended. Serve over your choice of dessert.