

MUSTARD GLAZED BEEF
TENDERLOIN WITH
PEACH AND ARUGULA
BRUSCHETTA

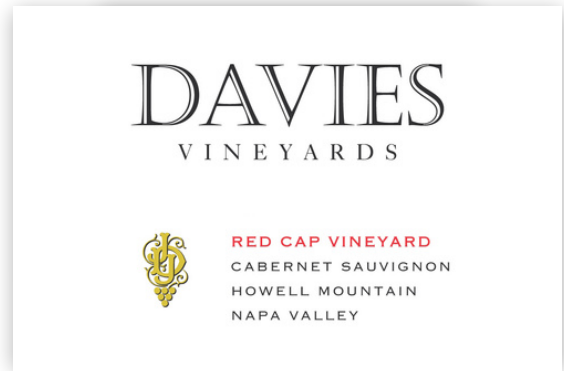
Recipe by Chef Alex Espinoza

PAIR WITH:

"RED CAP VINEYARD"
CABERNET SAUVIGNON

INGREDIENTS

1½ lbs Australian Beef Tenderloin
4 tablespoon ground Dijon
mustard
2 tablespoon brown sugar
1 tablespoon fresh chopped
thyme
½ tablespoon chopped shallots
1 tablespoon honey Salt and
pepper
½ pound arugula
2 large yellow peaches
1 whole French baguette
(or preference), sliced
4 tbsp olive oil



PREPARATION

- Preheat oven to 350°F.
- Remove silver skin on tenderloin.
- Season with salt and pepper. Add oil to a sauté pan and preheat to medium.
- Sear beef tenderloin, rotate every minute until golden brown all the way around.
- Place in oven for 10 minutes or until desired temperature is reached (130-135°F = medium rare).
- In a small saucepan over medium heat, drizzle olive oil and sauté shallots for 30 seconds.
- Add mustard, brown sugar, honey, thyme, salt and pepper. Mix until brown sugar is dissolved. Remove from heat.
- Take tenderloin out of oven and let it rest for 5-10 minutes, brushing tenderloin with glaze (reserve 2 tablespoons).
- Slice baguette bread into ½"-1" slices.
- Cut peaches into halves.
- Coat a large sauté pan with olive oil and heat to medium high. Place peaches cut-side down and bread slices inside pan. Sauté until peaches are golden brown and bread slices are crispy outside and soft in the center. Remove from heat.
- To serve: Slice halved peaches into wedges. Place a peach wedge on top of slice of bread, place a small bunch of arugula on top, add salt and pepper to taste.
- Slice tenderloin into a thin slice and place on top of arugula.
- Drizzle with mustard glaze.