

# BEEF TENDERLOIN ENJOYMENT

## BEEF FILLET, ASPARAGUS & ROYAL LAGER SAUCE

Meat lovers will be delighted: We combine the specific taste of asparagus with a tender fillet of beef, young potatoes and Hollandaise sauce. The refinement of the Hollandaise sauce with Royal Lager beer is the special icing on the cake of this fine combination of tender beef and fresh asparagus. Just follow the chef's details and enjoy!

### **INGREDIENTS PER HEAD:**

- 180 gr. beef fillet
- 350 gr. asparagus
- 6 small young potatoes
- 1 clove of garlic
- sprig of rosemary
- 1 orange
- 100 gr. Butter

### **Hollandaise sauce, serves 6:**

- 500 gr. butter
- 10 egg yolks
- 200 ml. Kaltenberg Royal Lager
- 200 ml. white wine
- 1.5 tsp. salt
- 3 pinches pepper
- 1 tsp. sugar

## **STEP BY STEP PREPARATION**

### **Tenderloin**

1 Salt and pepper the beef fillet

2 Grill on the grill from both sides, press garlic clove and put rosemary sprig on top.

3 Cook in oven at 180 C. core temperature until medium rare and 48 C (8–10 minutes).

### **Asparagus**

1 Peel the asparagus.

2 Asparagus bowl with butter and orange, halved and squeezed, bring to boil in water and simmer for 6 minutes. Remove peels and orange with a sieve.

3 Squeeze the juice of half an orange into water, add the asparagus peel, the squeezed half orange and butter, bring to the boil and simmer for 6 minutes. Remove the peels and orange with a sieve and add the asparagus. Depending on the size, simmer gently for about 10–15 minutes until tender.

### **Potatoes**

1 Cook the young potatoes, skin on, for about 15–20 minutes, depending on their size and the desired consistency.

### **Hollandaise sauce**

1 Gently melt the butter – but do not boil!

2 Add the salt, pepper and sugar to the white wine and Kaltenberg Royal Lager and boil to reduce the volume to 200 ml.

3 While stirring constantly with a whisk, add the egg yolks then slowly add the liquid butter. It is very important that the sauce does not boil! Remove from the stove when the desired consistency is reached.

4 Garnish and enjoy your meal. Guten Appetit!