



Culinary Artist Enterprises, LLC

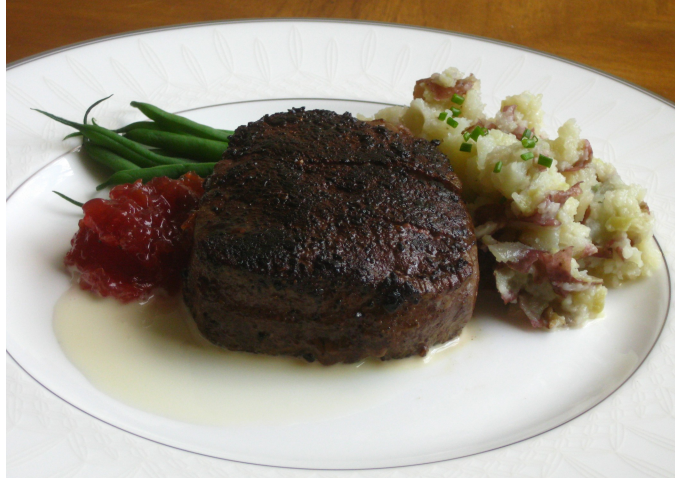
Cocoa and Coffee Crusted Beef Tenderloin with Cabernet Cherry Reduction

Recipe & Photo by Chef Erin Coopey

Serves 4

Ingredients:

2 tbsp dark unsweetened cocoa powder
1 tbsp finely ground French roast coffee
1 tsp ground black pepper
1 tsp kosher salt
1 tbsp minced shallots
½ c pitted dried cherries
1 c cabernet sauvignon
2 c beef broth
1 beef tenderloin, 2 pounds
2 tbsp olive oil



For rub:

Combine all cocoa powder, coffee, pepper and salt in small bowl.

For sauce:

Combine shallots, cherries and wine in a medium sauce pan. Simmer on low for 30 minutes until the cherries are plump and soft again. Add beef broth, increase heat to high, and simmer until the liquid reduces by half (about 15 minutes). Season with salt and pepper to taste and keep warm.

For beef tenderloin:

Let beef stand at room temperature 1 hour. Preheat oven to 350°F with rack in middle.

Pat beef dry, then rub cocoa mixture all over it (including ends). Heat oil in a heavy oven-proof skillet over high heat until it shimmers. Brown beef on all sides, about 10 minutes total.

Transfer beef to a small roasting pan and roast until an instant-read thermometer inserted diagonally 2 inches into center of meat registers 120°F for medium-rare, 25 to 30 minutes. Transfer beef to a cutting board and let stand 10 minutes (internal temperature will rise to about 130°F).

Slice beef and arrange on a serving platter. Spoon sauce over the sliced tenderloin and serve.

*Recipe Created by Chef Erin Coopey
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