

Cocoa Roasted Beef Tenderloin

30 reception portions

Or

12 Dinner Portions

Preheat the oven to 450°F

1 whole Grade A, Beef Tenderloin, trimmed, approximately 3.5 kg.

60 ml. Vegetable oil

30 ml. Course Salt

10 ml. Fresh Ground Black Pepper

60 ml. Cocoa Powder

2.5 ml. Cinnamon

- Rub the beef tenderloin with vegetable oil then season with the course salt and ground pepper. Let stand for 20 minutes.
- Mix the cocoa and the cinnamon. Roll the tenderloin in the cocoa mixture.
- Place the tenderloin on a large baking tray. Roast at 450°F for 10 minutes. Reduce oven temperature to 350°F and cook to desired degree for doneness.
- Remove from the oven and allow the roast to rest for 10 minutes before carving.
- Serve with appropriate savory or spicy sauces.