

Coffee 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

180 ml. Whole Coffee Beans, Medium Roast

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.

Grind the coffee until fine. Mix the ground coffee with the cocoa and the cinnamon.

Roll the tenderloin in the coffee 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.