

# GEMÜTLICHKEIT

*We bottled that feeling*

## INGREDIENTS

2 baguettes,  
cut on the diagonal  
into ¼" thick slices

4+ tablespoons olive oil

Kosher salt and  
freshly ground pepper

2 to 2 ½ pounds  
beef tenderloin  
*(buy it either in one piece,  
or cut into steaks)*

2 tablespoons  
minced fresh rosemary

1 cup prepared horseradish

4 tablespoons plain yogurt

2 bunches watercress,  
for garnish

## BEEF CROSTINI WITH HORSERADISH SAUCE

SERVES ABOUT 15 - 20 PEOPLE

*Wine Pairing Suggestions: Any of our Pinot Noirs, but especially the Autograph*

When I'm creating a buffet for a holiday cocktail gathering, I like to include some fairly substantial components so people don't get hungry. This beef crostini fits the bill. While the beef may be expensive to buy, a little goes a long way and the preparation is simple – in that way it's a lot of bang for your buck. All the components here can be made a day in advance, then assembled about an hour before you want to serve it.

1. Preheat the oven to 350 degrees. Place the baguette slices in a single layer on two baking sheets. Put 2 – 3 tablespoons of olive oil in a small bowl and add some salt and pepper. With a pastry brush, brush each of the baguette slices with some of the seasoned oil. Bake until just golden, about 15 minutes, flip the slices and bake again until just golden. Remove from the oven and let cool. If making ahead, the crostini can be stored at room temperature in a zip lock bag or other airtight container.

2. Heat the oven to 425 degrees. Rub the beef all over with about 2 tablespoons of oil, the rosemary and a generous amount of salt and pepper. Place the roast in a roasting pan (*I use a cast iron skillet*) not much larger than the roast. Put it in the oven and roast until the thickest part of the tenderloin is 120 – 125 degrees for medium rare (*about 15 – 20 minutes*). An instant-read thermometer is handy for this. Remove it from the oven, transfer the roast to a cutting board and tent it with aluminum foil, letting it rest for about 30 minutes. Carve against the grain with a very sharp knife into thin slices.

*(If you've roasted the beef in advance, once it cools wrap it in foil and refrigerate for 24 hours. Carve the beef when cold and let the slices come to room temperature before serving.)*

3. Combine the horseradish and yogurt in a small bowl. When you're ready to assemble, smear some (*about ½ a teaspoon, or more, as you like*), of the horseradish cream onto a crostini. Lay a slice of beef on top of that and garnish with a watercress sprig. Serve at room temperature.

**R·STUART & C.**  
..... WINERY .....