

Chef Neil Mather's Recipe

Fitzroy Beef Tenderloin w/ Daikon, Carrot & Bean Salad in Horseradish Dressing

2x 3oz medallion of local beef tenderloin pan seared medallions med rare to medium

Sauce

1 slice white bread cubed without crust

1/2 cup cream

2 tsp grated horseradish root

pinch ground clove

pinch tarragon

salt & pepper

Bring ingredients to the boil & blend

Salad

2 oz shaved carrot & daikon

1 oz green beans blanched & sliced

10z sesame oil

1 pinch sesame seeds

1Tbsp white wine vinegar

salt & pepper to taste

1 tsp grated horseradish root

chives

Chive oil

Toss ingredients together.

Plate salad with medallions of beef & horseradish sauce. Garnish with infused chive oil & tarragon sprig.