RÉMY COINTREAU

GASTRONOMIE



THE CHEF

Original creation by
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AI MODIFIED

PAN-SEARED BEEF TENDERLOIN

Beef tenderloin with Rémy Martin® pepper sauce

Recipe for 10 plates

1. BEEF BROTH

Beef trimmings
1 kg beef bones
2 carrots
Garlic and onion
Bouquet garni (bay leaf, thyme)

In the oven, brown the beef bones and trimmings (the strip of meat along the beef tenderloin) thoroughly. In a large pot filled with at least 5 liters of water, add the well-roasted beef bones, the carrots, the coarsely chopped garlic and onion, and the bouquet garni. Reduce and strain until you have 50 cl of broth.

2. RÉMY MARTIN® PEPPER SAUCE

10 cl Rémy Martin® cognac 50%
1 shallot
50 cl reduced beef broth
15 g fresh green peppercorns
10 g butter
2 cloves garlic

Finely chop the garlic and shallot. In a dry skillet, lightly toast the peppercorns, then add the butter and sweat the garlic and shallot. Deglaze with Rémy Martin® cognac. Add the beef broth, then reduce by half until it reaches a syrupy consistency. Whisk in a knob of butter to thicken the sauce. Adjust the seasoning with salt and/or a dash of soy sauce.

3. BEEF TENDERLOIN

1 kg beef tenderloin

Roll the beef tenderloin in plastic wrap to form a small roll, and let it set in the refrigerator for at least 6 hours. Cut into 160–180 g pieces, season them, and sear them in a very hot skillet with a little butter and neutral oil. Keep warm.

4. PLATING

In the center of a round plate, place the warm beef tenderloin cooked to your desired doneness, then top it with the Rémy Martin® pepper sauce. Garnish with a few thin slices of truffle.