

Beef Tenderloin Roulade w/ Basil, Roasted Peppers, and Chevre

Ingredients:

1 (7lb.) beef tenderloin, center cut
1 8 oz. fresh Basil leaves
16 ounces goat cheese, room temperature
2 tablespoons chopped fresh rosemary
2 tablespoons chopped fresh thyme
2 (12-ounce) jars roasted red peppers, drained
Salt and freshly ground pepper

Preparation:

Butterfly the beef tenderloin¹ by cutting the beef lengthwise down the center about two-thirds of the way through the beef. Open the beef tenderloin². Use a meat mallet to pound the meat to 3/4-inch thickness.

Chiffonade the Basil, add goat cheese⁵, fresh rosemary⁶, and thyme⁷ in a large bowl.

To stuff and roll the beef tenderloin⁸, season the flattened beef with salt⁹ and freshly ground pepper¹⁰. Place the red peppers on top of the beef leaving a 1-inch border. Place the fresh basil¹¹ leaves on top of the red peppers.

Spread the cheese¹² mixture on one end of the peppers and basil¹³. The cheese¹⁴ will be at the center of the rolled beef. Roll the beef around the cheese¹⁵ end in a tight cylinder. Continue rolling jelly roll fashion. Use butcher string or bamboo skewers to secure beef roll.

Yield: 12 servings