



Amuse of tenderloin with green pesto cheese



Ingredients

- 100 gr green pesto cheese
- 200 gr carpaccio of tenderloin
- rocket
- 4 tbsp olive oil, extra virgin
- fresh milled pepper
- 100 gr pine nuts, toasted
- Additional supplies:
- 16 appetiser spoons

Preparation

Place a few leaves of rocket on each amuse bouche. Brush the tenderloin lightly with olive oil. Grind fresh black pepper over the top and place a slice of tenderloin on each amuse spoon. Fry the pine nuts in a dry frying pan until golden brown and grate the green pesto cheese.

Garnish the amuse spoons with pine nuts and the grated cheese.
