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# SLOW ROASTED BEEF TENDERLOIN WITH DILMAH VALLEY OF KINGS CEYLON PEKOE TEA BÉARNAISE AND SAUTÉED MUSHROOMS



Food : Main Courses

## Ingredients

Beef Tenderloin • 4 nos. Beef Tenderloin (60 g each)  
• 50g Sautéed Mushrooms • 5g Dijon Mustard • Salt and Pepper to taste  
Nuwara Eliya Pekoe Tea Béarnaise • 2 nos. Egg Yolks • 100ml Clarified Butter  
• 20ml Tea Reduction (refer recipe) • 4g Brewed Tea Leaves • Seasoning  
Tea Reduction • 30ml Dilmah Exceptional Valley of Kings Ceylon Pekoe Tea  
Brewed liquid • 10ml White Wine Vinegar • 2g Chopped Onions • 1 no. Bay Leaf • 3 nos. Pepper  
Corns

## Methods

### Beef Tenderloin

- Season the tenderloin with salt, pepper and mustard. Slow roast in the oven until medium and rest.

### Nuwara Eliya Pekoe Tea Béarnaise

- Proceed as for Béarnaise sauce.

### Tea Reduction

- Combine all the ingredients and prepare the reduction

The range of Dilmah Tea used :

- Dilmah Exceptionals

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The variety of Dilmah Tea used in the recipe :

- Exceptional Valley of Kings Ceylon Pekoe