



# Convection Seared Beef Fillet

## DIRECTIONS

1. Set up and preheat the oven to Convection Roast 400°F.
2. Generously season the beef tenderloin with the special seasoning blend and place the meat onto the flat rack. Roast the tenderloin on rack position 2 for about 30-40 minutes or until 135 ° F internal temperature. Let rest for 10 minutes before carving.
3. While the tenderloin roasts saute the shallots with avocado oil in a hot skillet until caramelized.
4. In a separate pan lightly saute the charred bell pepper, onions, and garlic until soft. Transfer to a food processor with the prepared horseradish, balsamic vinegar, and season with salt and pepper. Pulse until smooth and well combined.
5. Brush the baguette medallions with olive oil and lightly toast under the broil.
6. Thinly slice the beef tenderloin and set aside.
7. Serve by arranging the toasted baguette medallions onto a serving platter and top with 1-2 thin slices of the beef tenderloin. Top the beef with a drizzle of the roasted pepper horseradish. Garnish with the caramelized shallots, chopped fresh basil or chives, and the shaved parmesan cheese.



## PRODUCTS

[48-Inch Dual-Fuel Steam Range with Embedded Griddle](#)  
[48-Inch Gas Range](#)  
[30-Inch Combination Wall Oven with Steam](#)

## MODE

Convection Roast

## COOK TIME

30-40 minutes

## INGREDIENTS

- 1 beef tenderloin, 4-5 lbs. trimmed
- Chef's special seasoning blend
- 2-3 shallots, thinly sliced
- Avocado oil
- Char-roasted red bell pepper, roughly chopped
- ½ white onion, roughly chopped
- 2-3 garlic cloves, minced
- 2 Tbsp. prepared horseradish
- 1-2 Tbsp. balsamic vinegar
- Salt and pepper to taste
- Fresh baguette, sliced into 1" medallions
- Fresh basil or chives
- Shaved parmesan cheese

**SERVES 6-8**