

Beef Fillet Bruschetta with Horseradish Cream, Micro Herbs & Red Onion

Photography by [Darren Bester](#)

Yield: 30

Ingredients:

1 stale baguette

Approximately 250g Beef Fillet, cooked rare

2 heaped tsp Horseradish Cream from a jar

200ml Creme Fraiche

Handful Rocket Micro herbs

30 Thin slices of red onion

200ml Oil (Canola or Olive Oil)

Salt & Black Pepper

Olive Oil for drizzling

Method:

In a small bowl, combine the horseradish & creme fraiche and set aside. Cut the baguette into thin rounds. Heat a griddle pan until hot, pour the 200ml oil into a bowl and dip the bread in until both sides are covered in oil, pop onto the griddle pan and turn once crispy and marked by the grill pan, repeat on the other side. Remove from the heat and place on a cooling rack until cool. Thinly slice the beef. To assemble, dollop the horseradish cream onto each bread round, top with a piece of beef, micro herbs and slice of red onion. Grind over some salt & black pepper, drizzle with olive oil & enjoy!



