



Beef Tenderloin with Celery-Almond Purée

Tender beef strips with spicy balsamic vinegar

 Easy  2 Servings  40 min.



Beef tenderloin paired with balsamic vinegar is a classic combination in Italian cuisine.

This dish is often served as the second course—also known as **secondi piatti**. The interplay of flavors between the beef tenderloin glazed with balsamic vinegar, the sweet and creamy celery-almond purée, and the slightly spicy arugula leaves every palate craving more. And the nutty note of the almonds perfectly rounds out the dish.

Ingredients

240 g beef tenderloin
6 tablespoons Aceto
Balsamico di Modena I.G.P.
200 g celery
60 g almonds
100 ml cream
2 tbsp oil
Sea salt
freshly ground pepper
100 g arugula

Step 1: The Preparation

First, dice the celery. Then heat some olive oil in a pot and add the almonds and celery. Next, add the cream and a little water, and let it simmer for 25 minutes. Finally, season with sea salt and purée the mixture.

Step 2: Beef Tenderloin

Now all that's left is to prepare the meat: Heat some olive oil in a skillet and sear the strips of beef tenderloin. Season them with sea salt and add the Aceto Balsamico di Modena I.G.P. Now you're ready to serve! Spoon the purée onto a plate, arrange the beef tenderloin on top, and garnish with fresh arugula. Incredibly delicious!

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