

Ferraro's Cucina

Padano Crusted Beef Tenderloin

Ingredients

Beef tenderloin roasts (at room temperature)

2 tablespoons extra-virgin olive oil (plus more for rubbing)

Salt

2 teaspoons coarsely cracked black peppercorns

½ cup freshly grated Parmesan cheese

1 garlic clove (finely chopped)

1 tablespoon finely chopped thyme

1 tablespoon coarsely chopped rosemary

Freshly ground black pepper

Preparation

- Preheat the oven to 425°. Rub the tenderloins all over with olive oil and season with salt and the cracked peppercorns. Set the tenderloins on a large, heavy-gauge rimmed baking sheet, allowing space between them, and roast in the upper third of the oven for 20 minutes.
- In a medium bowl, mix the Parmesan, garlic, thyme and rosemary. Blend in the 2 tablespoons of olive oil and salt and pepper.
- Carefully pack on top of each tenderloin. Lower the oven temperature to 400° and roast the meat for about 20 minutes, or until an instant-read thermometer inserted in the center registers 130° for medium-rare. Using 2 long spatulas, transfer the tenderloin to a carving board and let rest for 15 minutes.
- Using a gentle sawing motion, carve the beef tenderloins into 1/2-inch-thick slices and serve, passing the remaining sauce at the table.

