

# Double Truffle Beef Tenderloin



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Makes 8 Servings

4 pound beef tenderloin, trimmed and tied

2t truffle salt

1t black pepper

2t white truffle oil, for drizzling

Remove tenderloin from refrigerator at least 3 hours before roasting. Rub truffle salt and pepper into tenderloin. Wrap tightly with plastic wrap and allow to sit at room temperature for at least 3 hours ~ it's even better if you have the time to refrigerate overnight and then bring to room temperature for at least 3 hours before roasting.

Preheat oven to 475. Unwrap tenderloin and place on shallow roasting pan. Roast 20~25 minutes or until meat thermometer reads an internal temperature of 135.

Remove from oven and loosely tent with foil. Allow to sit, undisturbed, for at least 30 minutes and up to 1 hour. Slice and drizzle with white truffle oil.

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**Debbie Spangler ~ Certified Personal Chef**

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