



# Slow Cooked Beef Fillet Sliders with Horseradish & Mustard Mayonnaise



DIFFICULTY: EASY



PREPARATION TIME: 15  
MINUTES



COOKING TIME: 1 HOUR 10  
MINUTES



SERVES: 4 TO 6

## Ingredients

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1 x 800g whole beef tenderloin  
2 tbsps olive oil  
Salt  
Pepper  
2 tbsp grain mustard  
 $\frac{3}{4}$  cup chopped continental parsley  
  
Mustard Mayonnaise  
 $\frac{1}{2}$  cup whole egg mayonnaise  
2 tbsps horseradish cream  
1 tbsp grain mustard  
2 tbsps chopped continental parsley  
1 tbsp chopped chives  
Salt & pepper

## Method

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Preheat the oven on Slow Cook function to 100°C and place the wire rack on shelf 3.

Rub the beef fillet with olive oil and season with salt and pepper. Heat a large frying pan over a high heat, Induction level 8 and brown the meat well on all sides. Transfer the meat to an ovenproof dish. Combine the mustard and parsley and mix well. Spread over the meat before placing it into the oven and cooking for 1 hour. Allow the meat to rest for 15 to 20 minutes before slicing and serving.

While the beef is cooking, make the Mustard Mayonnaise by combining all the ingredients and mixing well.

Serve the beef with bread rolls, salad greens, cornichons and mustard mayonnaise.

## Notes

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