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**Preparation time:** 3 hours

**Cooking time:** 50 minutes



## Ingredients

500 g beef tenderloin  
Sea salt  
Olive oil for roasting

750 g flour  
42 g yeast  
50 g sugar  
1/8 lit. milk  
4 eggs  
2 egg yolks  
300 g butter  
100 g olive oil butter  
1 tspn salt

100 ml water  
1 bunch of basil  
6 level measuring spoons Celluzoon

150 ml highly reduced beef stock  
3 egg yolks  
50 ml white wine  
2 shallots, diced  
10 pepper corns  
1 sprig of rosemary  
2 bay leaves  
100 ml olive oil  
40 g butter  
1 level measuring spoon Emulzoon  
1 dash lemon juice

200 g sunchoke  
30 g butter  
40 g radicchio julienne

100 ml reduced veal jus

## Preparation

Make a poolish as customary, add eggs, soft butter and salt, knead well and let the dough rise once. Knead on the floured work surface and place in a loaf pan, cover with a kitchen towel and let rise. Bake for 40 minutes 200 °C. Immediately tip over after baking and let it cool on a cooling rack. Cut the brioche lengthwise into thin slices on a gravity slicer as and when required.

Mince and strain the basil with the water. Mix with the Celluzoon and season well. Cool down to 4° C and brush on brioche slices as and when required.

Seal the beef tenderloin and poach in the sous vide water bath of **fusionchef** at 57° C for 50 minutes, remove from bag and sear from all sides. Remove dripping with a kitchen towel and quickly wrap in prepared bread slices. Sear on all sides in little olive oil until the brioche is crisp.

Reduce the shallots together with the herbs and white wine to a minimum, strain and mix with the beef stock. Whisk the mixture together with the egg yolks in a mixer bowl set over simmering water, season well and stir in the Emulzoon with a hand blender. Melt the butter and emulsify the olive oil with the egg mixture. Add a little lemon juice. Pour into Isi-dispenser and warm at 60° C in a sous vide water bath of **fusionchef**. Spray into a dish as and when required.

Peel the sunchoke and cut into dice of 5x5 mm, shortly blanch in salt water, glaze in butter and season well. Then fold in the salad.

Arrange the vegetables on the plate. Place tenderloin on top; pour the jus around the meat. Garnish with sprouts. Decant the egg sauce and serve.

This recipe was generously provided by Heiko Antoniewicz / Image: Ralf Müller.