



Total Locals Club

Recipes for pairing with Total Locals
Club October 2011 Selections

www.tastelocalwines.com
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Chocolate Merlot Sauce over Roast Beef Tenderloin

Pair with Andrew Peacock Merlot

Serves 10

Ingredients:

- 1 c. minced shallots
- ½ c. minced carrot
- ½ c. minced celery strings removed
- 6 cloves garlic, minced
- 2 c. Merlot or other dry red wine
- 1 c. water or beef broth
- 3 tbsp. olive oil
- 1 (4-pound) beef tenderloin roast
- 2 tbsp. unsweetened natural cocoa powder
- ½ teaspoon salt
- ½ teaspoon freshly ground black pepper
- 4 tsp. fresh thyme plus extra sprigs for garnish
- 4 tsp. fresh rosemary plus extra sprigs for garnish
- 4 oz. bittersweet or dark chocolate, grated salt & pepper
- ¼ c. chopped fresh parsley for garnish

Directions:

Preheat the oven to 425 degrees F.

Place the shallots, celery, carrots and garlic in a heavy roasting pan with cover and stir in the Merlot and water.

Heat the oil in a heavy skillet over medium heat and add the beef, browning it on all sides, about 10 minutes total and then transfer to the roasting pan. Sprinkle and rub with the cocoa, salt and pepper, thyme, rosemary and cover the pan.

Roast for 1.5 hrs and then remove the meat to a cutting board and let stand 5-10 minutes.

Strain the sauce into a saucepan over medium low heat. Add the grated chocolate and stir tasting and adjusting for salt and pepper.

Slice the roast and top with the warm sauce, garnishing with thyme, rosemary sprigs and parsley.

