



PARADISE BEACH PURVEYORS

# CARAMELISED ONION HOMMUS



Beef Tenderloin with Roasted Potato Chips & Caramelised Onion Hommus

## Ingredients

1 tub of Paradise Beach Purveyors Caramelised Onion Hommus  
4 large Desiree potatoes  
Olive oil for cooking  
4 x 250g beef tenderloin fillet  
2 large brown onion finely sliced  
200g green beans blanched

## Method

Heat the oven to 180C. Peel the potatoes and slice into 4 chunky chips. Brush the chips with olive oil, place them on a baking tray in the oven to cook until tender and golden.

Heat olive oil in an ovenproof frying pan, add the beef and seal beef on all sides until nicely browned but still soft. Transfer the pan to the oven to finish cooking the beef your liking.

While beef is cooking, caramelise onions in a pan over a low heat with some olive oil until soft and light brown.

To serve, stack roasted potato on each plate with a side of blanched beans then make a bed of onion and place a beef fillet on top, finishing with spoons of Paradise Beach Purveyors Caramelised Onion Hommus.

Serves 4 as a main course.



Silver Medal  
Royal Melbourne  
Fine Food Awards  
2010

Product	Pack Size	APN
Caramelised Onion Hommus	230g	9333430000106
Also available in 2kg		for more information see <a href="http://www.paradisebeach.ws">www.paradisebeach.ws</a>