



ROAST BEEF HORS D'OEUVRE

30 minutes | Makes 16 units

Ingredients:



2 slices of pumpkin cornbread
100 g cream cheese
1 tablespoon of mustard seeds
4 mini-gherkins
1 sirloin steak (about 1 finger thick)
Salt
Pepper
Olive oil



Preparation:

- Cut the bread into 16 squares by cutting each slice into quarters and set aside.
- Place the cream cheese in a bowl and add the mustard seeds and mix well. Put the preparation in a pastry bag.
- Cut each gherkin into 4 slices lengthwise. Reserve.
- Season the steak with 1 dash of olive oil, a pinch of kosher salt and freshly ground black pepper.
- Heat a non-stick frying pan and sear the steak on the seasoning side. Season the other side evenly while the steak sits in the skillet. The process is fast. It should take about 2 minutes on each side. Remove the meat from the heat to ensure it does not become overdone and let the meat rest.
- After allowing the meat to rest a few minutes, slice the meat into thin strips.
- When you get to this point you have everything ready to start the canapés.
- On each square of bread distribute some of the cheese preparation, then put a slice of roast beef and a slice of the gherkins on top.
- Arrange the hors-d'oeuvre on a serving plate. They are ready to serve.