

Serves 6-8

Roast Beef with Horseradish Cream and Red Onion

featuring... 34° Cracked Pepper Crispbread

Ingredients:

24 pieces **34° Cracked Pepper Crispbread**
4 oz. roasted tenderloin or deli roast beef,
thinly sliced
1 tbsp. bottled horseradish, drained (or to taste)
2 oz. sour cream
Red onion, thinly sliced
Scallion or parsley, for garnish
Kosher salt and freshly-ground pepper

Directions:

- Fold 1 tbsp. bottled horseradish into sour cream in a small bowl. Start easy – you can always add more to taste, but too much horseradish can be overwhelming!
- Taste the cream, adjust seasoning with salt and pepper, and add more horseradish if desired.
- Gently spread each crispbread with a thin layer of horseradish cream, top with an artful tumble of sliced beef, and finish with thinly sliced red onion and chopped scallion or parsley, plus a grind of fresh pepper. Enjoy at once!



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Tip: Purchasing good-quality deli roast beef makes this recipe extremely easy, but leftover roast tenderloin would be even more delicious!



recipe developed by
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