



## Beef tenderloin roll

### Beef fillet

4 slices of beef fillet à 40 g  
50 g goat cheese  
50 g goat curd  
50 g Ländle Montforter or  
Ländle cream cheese  
Lime oil  
chervil

### marinade

30 g of pomegranate cider vinegar  
30 g of cranberry juice  
60 g of almond oil

### Asparagus salad

10 white asparagus  
5 green asparagus  
50 g broad beans, peeled  
10 raspberries

### Preparation:

Finely mix the goat cheese and goat curd. Season well with salt, pepper, lime oil and chopped chervil. Fill into a dressing sack.

Carefully place the beef fillet slices between two plastic sheets.

Cut into a square and use the skin sack to spray the goat mass on. Roll up carefully.

Lightly salt and pepper the beef fillet and brush with a little marinade and olive oil.

### marinade

Season the vinegar and juice with salt and pepper. Mix in the almond oil carefully and slowly with the hand blender.

### Asparagus salad

Peel the white asparagus twice, cut off 2 cm at the end and cook in boiling salted water with a little sugar and a little white bread for 8-10 minutes. Take out of the water and soak in ice water.

Cut green asparagus into 3 cm long pieces. Cook in the boiling water until al dente. Rinse in ice water and drain on kitchen paper.

Halve the raspberries and marinate everything together in a bowl. Serve and garnish with fresh chervil and cress.