

The rich, beef flavours are contrasted by the sharp cheese and fresh arugula. The Inniskillin East West Cabernet Shiraz stands up this trio of flavours.

## SUGGESTED PAIRINGS

Inniskillin East West  
Cabernet-Shiraz



Prep Time 10 Minutes

Serves 4

1/2 lb Beef Tenderloin  
1/2 cup Baby Arugula  
Good Quality Asiago, Shaved  
1 Tbsp Extra Virgin Olive Oil  
1/4 tsp Fleur de Sel (Sea Salt)  
Fresh Ground Pepper to Taste

Place beef tenderloin in the freezer for about 20 minutes until firm but not frozen.

Using a carving knife slice thin sheets of meat cutting against the grain.

If pieces are too thick you can use a rolling pin or meat mallet to thin out.

Place thinly sliced beef on a plate, garnish with arugula and shaved cheese.

Drizzle with olive oil and sprinkle with salt and pepper.

Recipe by David Penny,  
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