



PREPARATION
15 min



COOKING TIME
15 min



SERVING
10



DIFFICULTY
Easy

These tasty canapes are perfect for any special occasion or a night in with the family.

INGREDIENTS

400g Beef Eye Fillet

2 Tablespoons GAUCHO

100ml Olive Oil*

1/2 Bunch Flat Leaf Parsley

Juice of 1 Lemon

50ml Apple Cider Vinegar

2 Garlic Cloves

1 French Baguette

250g Cherry Tomatoes

3 Tablespoons Butter

**Note: Not extra virgin, flavor is too strong.*

INSTRUCTIONS

1. Cook **eye fillet** to your liking and set aside to cool, then slice into **10 pieces**.
2. To make the sauce put **GAUCHO, parsley, lemon juice, apple cider vinegar, garlic,** and **olive oil** into a jug and blitz with a hand blender until smooth.
3. Cut **baguette** into **3cm slices**.
4. Slice **cherry tomatoes** into halves.

TO SERVE

1. Butter **baguette** then add **eye fillet** and **2 half cherry tomatoes**.
2. Drizzle over the **GAUCHO sauce**. Use **1 tablespoon of sauce** per canapé.

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