

Beef Tenderloin Crostini with Parmesan Cream Sauce - A Gourmet Bite for Any Occasion

Looking for an appetizer that's equal parts elegant and indulgent? This



OVEN
400°F

TIME
7 min

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INGREDIENTS

For the Crostini:

1 baguette, sliced into 1/2-inch rounds

2 tbsp olive oil

For the Beef:

1 lb beef tenderloin, thinly sliced

Salt and pepper, to taste

2 tbsp olive oil (for searing)

For the Cream Sauce:

1 tbsp butter

2 cloves garlic, minced

1/2 cup mushrooms, finely chopped

1 cup heavy cream

1/2 cup grated Parmesan cheese

1 tbsp fresh thyme (plus more for garnish)

Step-by-Step Instructions:

1 Toast the Crostini:

Preheat your oven to 400°F (200°C).

Arrange baguette slices on a baking sheet. Brush with olive oil.

Toast for 5-7 minutes until golden and crisp.

2 Sear the Beef:

Season thin slices of beef tenderloin with salt and pepper.

Heat olive oil in a hot skillet.

Sear each piece for 1-2 minutes per side, until browned but still tender. Set aside.

3 Make the Cream Sauce:

Reduce the skillet heat to medium. Melt butter and sauté garlic and chopped mushrooms for about 1 minute.

Add the heavy cream, Parmesan cheese, and thyme.

Stir continuously for 3-4 minutes, or until slightly thickened and creamy.

4 Assemble:

Top each toasted baguette slice with a slice of seared beef.

Spoon a bit of the warm cream sauce over the top.

Garnish with additional thyme leaves for a fragrant finish.

Tips for Success:

Use very thin slices of beef for the perfect bite-size balance.

Don't overcook the tenderloin-keep it rare to medium for max tenderness.

Use a microplane to finely grate Parmesan-it melts better into the sauce.

DIRECTIONS

1. Toast the Crostini: Preheat your oven to 400°F (200°C).
2. Arrange baguette slices on a baking sheet. Brush with olive oil.
3. Toast for 5-7 minutes until golden and crisp.
4. Sear the Beef: Season thin slices of beef tenderloin with salt and pepper.
5. Heat olive oil in a hot skillet.
6. Sear each piece for 1-2 minutes per side, until browned but still tender. Set aside.
7. Make the Cream Sauce: Reduce the skillet heat to medium. Melt butter and sauté garlic and chopped mushrooms for about 1 minute.
8. Add the heavy cream, : Parmesan cheese, and thyme.
9. Stir continuously for 3-4 minutes, or until slightly thickened and creamy.
10. Assemble: Top each toasted baguette slice with a slice of seared beef.
11. Spoon a bit of the warm cream sauce over the top.
12. Garnish with additional thyme leaves for a fragrant finish.
13. Tips for Success: Use very thin slices of beef for the perfect bite-size balance.
14. Don't overcook the tenderloin-keep it rare to medium for max tenderness.
15. Use a microplane to finely grate : Parmesan-it melts better into the sauce.
16. For a make-ahead version, prep the crostini and sauce separately, then reheat and assemble before serving.

17. **Serving Suggestions & Pairings:** This crostini is an ideal starter for a sophisticated dinner or festive gathering. Pair with:
18. A glass of red wine (Cabernet or Merlot)
19. A side of : Baked Brie for a rich, creamy contrast
20. Or set out as part of a holiday appetizer board alongside: Crockpot Nacho Dip for creamy-spicy fun
21. Dorito : Casserole as a cheesy, crunchy entr e
22. Easy : Turkey Wings for finger-licking goodness
23. **Storage & Make-Ahead Tips:** Baguette slices: Toast and store in an airtight container for up to 2 days.
24. Beef: Sear in advance, slice, and chill-just reheat gently before assembling.
25. Cream sauce: Make a day ahead and store in the fridge. Reheat over low heat, stirring constantly.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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