

CLARKE



Chili-Rubbed Beef Tenderloin

Wolf Convection Steam Oven

Serves: 4–6 | **Prep Time:** 15 minutes | **Cook Time:** 45 to 60 minutes | **Skill Level:** Moderate

Ingredients

- 2 pounds beef tenderloin, trimmed
- 1 tablespoon olive oil

Chili Rub

- 1 teaspoon cayenne pepper
- 2 tablespoons chili powder
- 2 tablespoons ground cumin
- 2 teaspoons kosher salt
- 1 tablespoon brown sugar
- 1 teaspoon mustard powder
- 1 teaspoon dried sage

Instructions

1. Remove the beef from the refrigerator about **30 minutes before cooking**.
2. In a small bowl, combine all of the chili rub ingredients.
3. Rub the beef tenderloin with olive oil, then coat evenly with the spice rub.
4. Place the beef on a rack or shallow pan and cook in the Convection Steam Oven using **Slow Roast Mode** until it reaches your desired doneness.
5. Once the roast is done, allow it to rest for **10 to 15 minutes** before slicing.

Chef Tip

Slow Roast Mode uses gentle heat and controlled humidity, so the tenderloin cooks evenly from edge to center without drying out.