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Christopher Villano

## Cured Tenderloin with Brazil Nut Milk

Adapted from D.O.M.: Rediscovering Brazilian Ingredients by Alex Atala

500 SHARES [f](#) [t](#) [p](#) [i](#) [e](#)

**11 oz. (300g) beef tenderloin**

**3 Tbsps. plus 1 tsp. (60g) salt**

**1/4 cup plus 2 tsps. (30g) black pepper,  
freshly ground**

**4 1/2 tsps. (10g) ground nutmeg**

Trim tenderloin; cut in half; roll each half into 3/4” diameter cylinder; season; sprinkle with nutmeg; rub well; roll up each cylinder tightly in plastic wrap; tie ends; reserve in refrigerator at 43°F at least 8 days.

### PICKLED CHAYOTE:

**2/3 cup (150g) white wine vinegar**

**1 tsp. (5g) salt**

**3 Tbsps. (50ml) water**

**1/3 lb. (150g) chayote, sliced paper thin on a  
mandoline**

Stir vinegar, salt, and water in a bowl until salt has dissolved; add chayote; turn gently to coat; cover; reserve in refrigerator 1 week.

### ASSEMBLY:

**3/4 cup (100g) Brazil nuts, shelled**

**1 1/4 cups (300ml) water**

**sea salt**

**black pepper, freshly ground**

**finely chopped chives (for serving)**

**vanilla oil (for serving)**

1. Blend nuts and water in a blender; strain through fine chinois into a bowl; discard solids; season nut milk; cover; reserve in refrigerator. 2. To serve, remove plastic wrap from tenderloin; slice very thin; lay slices on 1 side