

# **Rose Beef Bites with Horseradish Cream**



## Ingredients

1 small crusty baguette
2 tablespoons butter melted
0.5 cup cream sour
1 tablespoon horseradish grated
9 slices pan drippings from roast beef preferably thin
18 servings salt and pepper black
18 watercress

## **Equipment**

Ш	baking sheet
	oven
Dii	rections
	Preheat the oven to 350°F. Slice the baguette into 18 thin circles.
	Brush both sides of each slice with melted butter.
	Place the baguette circles on a baking sheet and toast them in the oven for about 7–10 minutes, turning halfway through, until brown, then let cool.
	To make the horseradish cream, combine the crème fraîche or sour cream with the horseradish and season to taste. When the baguette circles have cooled, place a spoonful of horseradish cream on top of each one.
	Cut each slice of beef in half lengthwise, then roll it up to form a pretty rose spiral.
	Place a roll of beef on top of each baguette circle, then garnish with watercress leaves.
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Nutrition Facts	
	PROTEIN 30.53% FAT 62.86% CARBS 6.61%

#### **Properties**

Glycemic Index:10.49, Glycemic Load:0.21, Inflammation Score:-1, Nutrition Score:2.1713043101456%

#### **Flavonoids**

Kaempferol: 0.23mg, Kaempferol: 0.23mg, Kaempferol: 0.23mg, Kaempferol: 0.23mg, Quercetin: 0.3mg, Quercetin: 0.3mg, Quercetin: 0.3mg

### Nutrients (% of daily need)

Calories: 42.55kcal (2.13%), Fat: 3.01g (4.64%), Saturated Fat: 1.62g (10.11%), Carbohydrates: 0.71g (0.24%), Net Carbohydrates: 0.67g (0.24%), Sugar: 0.31g (0.35%), Cholesterol: 15.09mg (5.03%), Sodium: 423.82mg (18.43%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.29g (6.59%), Vitamin C: 6.99mg (8.48%), Vitamin B3: 1.08mg (5.39%), Calcium: 48.4mg (4.84%), Vitamin B12: 0.25µg (4.23%), Zinc: 0.54mg (3.61%), Phosphorus: 33.63mg

(3.36%), Vitamin B6: 0.06mg (3.06%), Vitamin K: 2.73µg (2.6%), Vitamin A: 110.6IU (2.21%), Selenium: 1.32µg (1.88%), Vitamin B2: 0.03mg (1.86%), Iron: 0.33mg (1.81%), Potassium: 53.64mg (1.53%), Magnesium: 4.19mg (1.05%)