

Beef Carpaccio w. Arugula Salad



Anchovy Aioli

Ingredients:

4 Anchovies
1 clove Garlic, crushed
2 Egg Yolks
½ cup Olive Oil
1 tbsp Lemon Juice
1 tbsp cold Water

Directions:

Chop the anchovies finely and add to a small food processor along with crushed garlic, egg yolks & lemon juice.
Blend the ingredients to combine and gradually add the olive oil until it thickens.
Whisk the cold water through, taste and adjust seasoning as necessary.

Carpaccio

Ingredients:

12 oz Beef Fillet, fresh & well trimmed
2½ cups fresh Arugula
½ cup thinly shaved Parmesan Cheese
4 tbsp high-quality Olive Oil
2 tbsp Capers (drained)
Freshly squeezed juice of 1/2 Lemon
Salt & freshly ground black Pepper, to taste

Directions:

Drizzle beef with 1 tbsp olive oil and season well with salt and pepper.
In a hot frying pan add 1 tbsp oil and sear beef for 30 seconds each side.
Remove and cool.
Once cooled, wrap tightly in cling film and place in the freezer for 1 hour to chill – this makes it easier to slice.
You can make the aioli during this time.
Mix 2 tbsp olive oil and 1 tbsp lemon juice together and set aside.
Slice beef as thinly as possible and layer on a plate.
Use very sharp knife or a slicer or mandolin.
Using plastic wrap plastic wrap, pound slices as thin as possible using mallet being sure to keep the round shape.
Place slices on base of a large serving platter.
Add capers and drizzle remaining aioli.
Mix the arugula in ½+ of the aioli and place in center of the plate.
Top entire plate with shaved Parmesan cheese.
Serve with fresh baguette.