

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.