

Carpaccio di Filetto di Manzo

Ingredients

Beef Tenderloin, raw	100g (3.5oz)
Salt	to taste
Pepper	to taste
Lemon Juice	to taste
Extra Virgin Olive Oil	to taste
Arugula	25g
Creamy Sesame Dressing	to taste
Parmigiana	3 slices



Method of Preparation

1. Cut frozen beef tenderloin into 1mm slices.
2. Arrange the thinly sliced beef on the plate. Add a pinch of salt, pepper and a dash of lemon juice before drizzling with extra virgin olive oil.
3. Add arugula before pouring on the creamy sesame dressing.
4. Garnish the plate with sliced parmigiana.



Created by:

Big Chef

1602 Algonquin Road, Schaumburg, IL 60159

Phone: 847-221-8539