FROM OUR KITCHEN

Italian beef carpaccio



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	-	15 min	4

01 Ingredients

- [ ] 400 g beef tenderloin
- [ ] 1.4 bunch oregano, chopped
- [ ] 1.4 bunch basil, chopped
- [ ] 2 lemons (grated zest and juice)
- [ ] 2 garlic cloves, chopped
- [ ] 200 ml olive oil
- [ ] 100 g shaved Parmesan
- [ ] 50 g capers
- [ ] 100 g rocket

02 Step-by-step method

01 Place the beef in your freezer for 1 hour to firm it and make slicing easier.

02 Meanwhile, prepare the marinade. In a bowl combine the oregano, basil, lemon zest and juice, garlic, olive oil, salt and pepper. Set aside.

03 Remove beef from the freezer and slice thinly. If it is not thin enough, you can place each slice between two layers of cling film and roll it with a rolling pin.

04 Arrange the slices on a plate and spread the marinade on top. Add rocket, capers and Parmesan.

03 Chef's tips

- For a quick and easy meal, you can store the thin slices of beef in the freezer wrapped with cling film as they will defrost in about 10-15 minutes - the same time it will take to make the marinade!