FROM OUR KITCHEN

Smoked beef carpaccio with mustard dressing



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	10 min	30 min	4

01 Ingredients

- [ ] 400 g beef eye fillet
- [ ] 1.4 cup wood shavings (suitable for smoking)
- [ ] 1.4 cup rosemary leaves
- [ ] 1 tbsp brown sugar
- [ ] 1 tbsp olive oil
- [ ] 1.2 tsp freshly cracked black pepper
- [ ] 2 cups baby rocket leaves

02 Step-by-step method

01 Rub beef with oil and sprinkle with pepper

02 Place a piece of foil in the base of a wok and place wood shavings, rosemary and sugar on foil. Place over high heat until smoking. Place beef on a circular rack that fits inside wok. Cover with wok lid and smoke over medium heat for 20 minutes.

03 Wrap beef in cling wrap into a tight cylinder and place in freezer for 30 minutes to firm up slightly. When almost ready to serve, unwrap beef and slice as thinly as possible and cover the surface of the meat with cling wrap as you go so it doesn't discolour.

04 For dressing, whisk mustard, lemon juice, oil, salt and pepper until combined. Thin with a teaspoon or 2 of water if desired. Serve beef with rocket and parmesan, drizzled with dressing and extra olive oil if desired. Serve ciabatta on the side.

03 Chef's tips

- Use a sharp knife and hold the beef firmly to make your slices as thin as possible