



# Beef Carpaccio

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## INGREDIENTS

- 300g well-trimmed dry aged beef fillet
- 1 lemon
- 4 tbsp good quality olive oil
- 2 tbsp balsamic vinegar
- 40g capers (rinsed)
- 2 green shallots (finely sliced)
- Salt and freshly ground White pepper, to taste



Serves: 4



Prep Time: 15 min



Cooking Time: 0 min

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## METHOD

1. Refrigerate the meat until well chilled.
2. Remove the meat from the refrigerator. Using a razor-sharp knife, slice the meat paper-thin.
3. Arrange the meat slices divided onto 4 sheets on baking paper. Place another sheet of baking paper on top of the meat (4 more sheets)
4. Using a rolling pin, begin to roll the meat out thin (make sure you reference the plate size, so that you don't make it too big).
5. Remove the top sheet of baking paper and flip onto flat plates (4 flat plates), peel off the other piece of baking paper.
6. Drizzle with olive oil and season with salt and pepper. Splash balsamic vinegar onto carpaccio and top with capers, shallots, and parmesan.
7. Finish with freshly squeezed lemon juice, serve immediately.



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