

Carpaccio

Category: Appetizers

Servings: 4

Rating: 10

Source: Ian and Steph Smith

Description:

The beef slices can be done in advance. After laying the slices on their plates, cover with cling wrap and refrigerate until ready to serve. We sometimes put capers on the beef as well.

Ingredients:

lbeef tenderloin	8-12 ounces, sliced thinly
lsalad greens	2 cups
lolive oil	3 tablespoons in all (best quality)
'red wine vinegar	1 tablespoon
lsalt	to taste
lpepper	to taste
lbalsamic vinegar	1/2 tablespoon (high quality)
ldijon mustard	1 teaspoon
lparmesan cheese	1/2 cup or so, in shaved slices

Instructions:

Freeze the beef for about 4 hours, to make it easier to slice. Then use a slicing machine to get extra thin slices. Fan them out on cold plates as you cut them. (I use setting 3.5 on my slicer).

Whisk together 2 tablespoons of olive oil in the red wine vinegar and season with salt and pepper. Drizzle over the greens, using as much of the dressing as it takes to lightly dress them.

Whisk a tablespoon of olive oil into the dijon and balsamic to get a smooth, thick sauce. Fling this onto the beef slices with a fork to make an irregular pattern that gives enough sauce on the meat without drowning it. Top each plate with some of the salad, then sprinkle parmesan slices on, and finally, a grating of fresh pepper.

Serve immediately.