

CARPACCIO
(Raw Fillet of Beef)

INGREDIENTS:

Servings: 2 people

Garlic clove	1
Olive oil	40 ml
Salt and freshly ground pepper	to taste
Aceto balsamico	1 tsp, to taste
Wedge of parmesan cheese	50 g
Very thin slices of fillet of beef	160 g
Arugula	small bunch

Servings: 4 people

Garlic cloves	2
Olive oil	80 ml
Salt and freshly ground pepper	to taste
Aceto balsamico	1 tsp, to taste
Wedge of parmesan cheese	100 g
Very thin slices of fillet of beef	320 g
Arugula	small bunch

Servings: 6 people

Garlic cloves	3
Olive oil	100 ml
Salt and freshly ground pepper	to taste
Aceto balsamico	2 tsp, to taste
Wedge of parmesan cheese	150 g
Very thin slices of fillet of beef	500 g
Arugula	small bunch

Servings: 8 people

Garlic cloves	4
Olive oil	150 ml
Salt and freshly ground pepper	to taste
Aceto balsamico	1 tbs, to taste
Wedge of parmesan cheese	200 g
Very thin slices of fillet of beef	650 g
Arugula	small bunch

Servings: 10 people

Garlic cloves	5
Olive oil	175 ml
Salt and freshly ground pepper	to taste
Aceto balsamico	1 tbs, to taste
Wedge of parmesan cheese	250 g
Very thin slices of fillet of beef	800 g
Arugula	small bunch

Servings: 12 people

Garlic cloves	6
Olive oil	200 ml
Salt and freshly ground pepper	to taste
Aceto balsamico	1 tbs, to taste
Wedge of parmesan cheese	300 g
Very thin slices of fillet of beef	1 kg
Arugula	small bunch

TOOLS:

Bowl
Small whisk
Glazing brush
Truffle shaver
or vegetable peeler

PREPARATION:

Peel and halve the garlic cloves. Soak the garlic in the oil for at least 1 hour. Tear the arugula into large pieces and place it in a bowl. Remove the garlic from the oil and whisk in the salt, pepper, and aceto balsamico.

Arrange the meat on a serving plate. Pour 1/3 of the dressing over the arugula and toss some leaves on the center of each plate. Pour the rest of the dressing over the meat, brushing it to coat all over. Using a truffle shaver or a vegetable peeler, shave thin slices of cheese over the meat and serve at once.