

Carpaccio
(Raw Fillet of Beef)

INGREDIENTS:

Servings: 2 people

Garlic clove	1
Olive oil	3 tbs
Salt and freshly ground pepper	to taste
Aceto balsamico	1 tsp, to taste
Wedge of parmesan cheese	2 oz
Very thin slices of fillet of beef	6 oz
Arugula	small bunch

Servings: 4 people

Garlic cloves	2
Olive oil	6 tbs
Salt and freshly ground pepper	to taste
Aceto balsamico	1 tsp, to taste
Wedge of parmesan cheese	4 oz
Very thin slices of fillet of beef	11 1/2 oz
Arugula	small bunch

Servings: 6 people

Garlic cloves	3
Olive oil	1/2 cup
Salt and freshly ground pepper	to taste
Aceto balsamico	2 tsp, to taste
Wedge of parmesan cheese	5 1/2 oz
Very thin slices of fillet of beef	1 1/4 pounds
Arugula	small bunch

Servings: 8 people

Garlic cloves	4
Olive oil	2/3 cup
Salt and freshly ground pepper	to taste
Aceto balsamico	1 tbs, to taste
Wedge of parmesan cheese	7 oz
Very thin slices of fillet of beef	1 1/2 pounds
Arugula	small bunch

Servings: 10 people

Garlic cloves	5
Olive oil	3/4 cup
Salt and freshly ground pepper	to taste
Aceto balsamico	1 tbs, to taste
Wedge of parmesan cheese	9 oz
Very thin slices of fillet of beef	2 pounds
Arugula	small bunch

Servings: 12 people

Garlic cloves	6
Olive oil	7/8 cup
Salt and freshly ground pepper	to taste
Aceto balsamico	1 tbs, to taste
Wedge of parmesan cheese	11 oz

Very thin slices of fillet of beef
Arugula

2 1/4 pounds
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 it all over. Using a truffle shaver or a vegetable peeler, shave off thin slices of cheese over the meat and serve at once.