



Beef Carpaccio

Yield: 6 Servings

Ingredients

- ½ pound trimmed prime center cut tenderloin of beef
- 4 oz Shaved Grana Padana(Parmesan)
- 4 Tbsp Capers
- ½ Red Onion Thinly Sliced

Salad

- 3 heads baby arugula
- Juice of ½ of Lemon
- 2 Tbsp California extra virgin olive oil

Aioli

- 1 egg yolk
- 4 oz olive oil
- Juice of 1 lemon
- 1 Tbsp white anchovy
- 1 clove garlic(made into paste)
- Salt and pepper to taste

Garnish

- 1 Vidalia Onion, thinly sliced
- 2 cups canola oil for frying
- 4 Tbsp Cornstarch
- 4 Tbsp AP Flour
- Salt and Pepper to taste
- 2 Tbsp California extra virgin olive oil, to drizzle
- 1 Lemon cut into 6 wedges

Directions

Season beef with salt and cracked pepper and lightly sear on all sides. Let cool. Wrap tightly with plastic wrap to form cylindrical shape and tightly tie ends. Place in freezer for about 2 hours, till firm.

In a mini food processor, combine egg yolk, lemon juice, anchovy and garlic, and puree till smooth. Slowly drizzle in olive oil until thick. Season to taste and reserve aioli in squeeze bottle.

For crispy Vidalia onion garnish, combine cornstarch, flour, salt and pepper and mix thoroughly. Toss onion in mixture, shaking off excess mixture. Fry in 350 degree oil until crispy. Drain on paper towel.

For the assembly, thinly slice beef tenderloin, laying each piece around the plate leaving the center of the plate open. Toss arugula with oil and lemon juice and season with salt and pepper. Place in center of plate and top with crispy onion. Lay red onion, capers and cheese over the beef. Drizzle with aioli and olive oil. Garnish with lemon.

Pair with Mountain Winery Reserve Cabernet Sauvignon.