

EAT THIS! DRINK THAT!

with **BORDEAUX**

BEEF CARPACCIO

INGREDIENTS

SAUCE

- 4 tbsp mayo
- 2 tbsp lemon juice
- 1 ½ tbsp stone ground mustard
- 2 tbsp fresh grated Parmesan
- 1 tsp minced garlic
- ½ tsp horseradish or as desired

BEEF

- 250 g good quality tenderloin beef
- Steak seasoning or salt and pepper
- 2-3 tbsp capers
- Shaved parmesan cheese

CROSTINI'S

- 1 skinny and long loaf of bread, cut into ¾ inch thick slices
- ¼ cup olive oil
- 2 tsp garlic seasoning

SALAD

- 2 cups of baby kale and arugula

Prep Time 10 minutes

Cook Time 20 minutes

Serves 4 people

Wine Pairing

Baron du Pin Bordeaux Red Blend

DIRECTIONS

Add all of the sauce ingredients to a bowl and mix well. Cover and store in the fridge until you are ready to serve.

Heat your oven to 350°C. Slice your loaf of bread. Mix the garlic seasoning with the oil and brush a little on both sides of the bread. Place on a baking tray and bake in the oven till they brown. About 5 - 8 mins. Flip them over and cook till they are browned on the other side as well.

Season your piece of beef well on all sides and wrap it in plastic wrap. Place the tenderloin in the freezer for 2 hours or so. You want it to be very firm, but not frozen all the way through so it doesn't fall apart when you slice it thin.

With a very sharp knife, slice the beef as thin as you can without wrecking the slice. Place your slices on a piece of plastic wrap or wax paper. Make sure to space out your slices at least an inch apart. Then put another piece of wrap or wax paper on top and use a rolling pin to lightly roll over and thin them out.

Serve the beef carpaccio on the crostini topped with the sauce and salad.

CLASSIC
APPETIZER
RECIPE!

