

Beef carpaccio, onion rings, capers, shaved parmesan with a truffle oil and aged balsamic arugula salad |

Recipe for 4 servings

Description

An Italian classic, impress your guests with little effort.

Note

It can be garnished with a lemon wedge for a pop of acidity and colour.

Ingredients

Carpaccio

- 200 Gr Beef fondue
- 50 Gr French shallot
- 2 Sprig(s) Parsley
- 4 Tsp Capers
- Salt and pepper
- Olive oil

Salad

- 2 Handful(s) Arugula leaves
- 12 Chips Parmesan
- 1 Tbsp Olive oil
- 1 Tsp Aged balsamic vinegar
- 4 Drop(s) Truffle oil
- Salt and pepper
- Olive oil

Onion rings

- 1 Unit(s) Onion
- 2 Tbsp Flour
- 1 Unit(s) Egg
- 1 Cup(s) Japanese breadcrumbs (panko)
- Salt and pepper
- Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **friteuse** at **375 F°**

Preparation

Chop the parsley and capers, Finely dice the french shallot. Peel and slice the onion into rings. Put your serving dishes in the fridge.

Fried onion rings

Whisk your egg with a pinch of salt in a small bowl.

Coat your onion rings in flour, then drop them into the mixed egg to coat them, be sure to let any

excess egg mix drain off before placing them into panko. Coat the onion ring in panko and set aside. Fry your battered rings in the deep fryer for 2 minutes (until golden brown) and let dry on paper towel just before serving.

Salad

Mix the olive oil, the truffle oil and the aged blasamic vinegar.

Toss the arugula delicately with your vinagrette.

Season with salt and pepper

Plating

At the bottom of your cooled dish, place the slices of beef, once by one, sprinkle with the diced french shallot, the chopped parsely, and the chopped capers. Drizzle some olive oil on top. Place a few onion rings in the center of the dish and garnish with a small handful of salad. Finish the dish with some parmesan shavings and some fleur de sel and freshly cracked pepper.

Bon appétit!