

Carpaccio con Rucola & Aioli



INGREDIENTS

Beef Sirloin
3 Cloves Garlic Peeled
1 Large Egg
1 Egg Yolk
1 Teaspoon Lemon Juice
3/4 Cup Olive Oil
2 Cups Fresh Washed And Dried Rucola (Rocket
or watercress) Chopped
Salt And Cracked Black Pepper

Preparation

If slicing yourself, use an electric carving knife and cut the beef into paper thin slices. Arrange the beef slices on plates, and top with the rocket or watercress. To make the garlic aioli, place the garlic and eggs in a blender. Pulse to combine. Begin to slowly add the oil into the blender top while it is blending to create a thick emulsion. Once thick, remove from the blender, and add the lemon juice, salt and pepper. Drizzle the sauce over the carpaccio on the plates. Serve.