

From the book “Man Can Cook”
By Robert Sturm

Beef Carpaccio

Ingredients

5 oz. Prime Rib of Beef, USDA Prime or Choice
extremely thin sliced, 10 – 12 slices
1 oz. Dijon Horseradish Sauce
¼ Cup Vegetable, julienne
zucchini, carrot, celery, daikon,
yellow squash
½ oz. Enoki Mushrooms
1 oz. Honey Herb Vinaigrette
12 Capers, drained
1 cucumber cup, hallowed
1 oz. Parmesan Cheese, shredded
TT. Black Pepper, fresh ground

Directions

Toss julienne vegetables with vinaigrette. Reserve. Ladle Dijon Horseradish sauce in center of plate. Place cucumber cup in center of sauce. Arrange marinated vegetables along with enoki mushrooms in the cavity of the cucumber cup. Roll slices of beef and arrange around plate to resemble spokes of a wagon wheel. Garnish with parmesan and black pepper.

