

ROAST BEEF CARPACCIO WITH MUSTARD PESTO DRESSING AND MIXED GRILL



Menù Ingredients

500 g. Mix grill - Grilled Mix - TP1

550 g. Roast beef di sottofesa al Profumoro – Profumoro
seasoned roast beef - 2N9

q.s. Pesto di Senape - Mustard seeds & leaves pesto - KK7

Ingredients

q.s. Parsley

Chef: Leonardo Pellacani

Gluten Free

Method

Serves 6.

Slice the roast beef and arrange it on the plate. Place the mixed grill to the side. Garnish with the Mustard Pesto and a fresh parsley.