

SMOKED BEEF CARPACCIO, BRUSSEL SPROUTS, SMALL CAPERS AND SHAVED PARMIGIANO



Chef: Maurizio Ferrari

Method

Serve 1

Cut the brussel sprouts into wedges and sauté them in a pan with a drizzle of oil, salt and pepper. Let them to cool down. Spread the slices of Smoked Beef on a plate, add the Small Capers, the shaved Parmigiano cheese and the sautéed Brussels Sprouts. Garnish with the Chili Threads and a drizzle of extra virgin olive oil.

Menù Ingredients

20 g. Capperini in olio extra vergine di oliva - Small Capers in Extra-virgin olive oil - XG7

80 g. Carne salada del Trentino - 2Q9

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

q.s. Peperoncini in fili sottili (Chili threads fine) - 1278

Ingredients

50 g. Brussel Sprouts

q.s. Salt & Pepper

q.s. Shaved Parmigiano Reggiano