

Smoked beef carpaccio, cauliflower dressing, capers, parmesan cheese |

Recipe for 4 servings

Description

Thin slices of smoked beef enhanced with a grilled cauliflower, caper, parsley and parmesan vinaigrette.

Note

Be sure to grill the cauliflower tops well, it is much better with burnt ends.

Ingredients

Beef

- 300 Gr Boston cut beef
- 1 Handful(s) Wood chips for smoking
- Salt and pepper

Dressing

- 200 Gr Cauliflower
- 1 Tbsp Capers
- 50 Gr French shallot
- 4 Sprig(s) Flat parsley
- 1 Tbsp White balsamic vinegar
- 30 Ml Olive oil
- Salt and pepper

Garnish

- 12 Chips Parmesan
- 1 Handful(s) Arugula leaves
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **barbecue** at **500 F°**
- Resting time **10 mins**

Preparation

Sear the pieces of beef in vegetable oil and cool them, then cold smoke them for 5-10 minutes using a smoker.

Cut the beef into thin slices.

Chop the capers

Chop the parsley and the shallot.

Cut the cauliflower into small bouquets (tops), then grill them in the oven or on the barbecue.

Dressing

Mix all the ingredients for the dressing, then season with salt and pepper.

Plating

Arrange the slices of beef at the bottom of your plates, then garnish with your vinaigrette.

Finalize the plate by adding the parmesan shavings and the aragula leaves.

Bon appétit!