

BEEF CARPACCIO ROSES



Ingredients (2 people):

200 g beef carpaccio

4 tablespoons of olive oil

Salt and pepper to taste

1 Lemon

Balsamic Pearls Leonardi

Slivers of Parmigiano cheese.

Chive

Preparation:

Marinate the beef carpaccio with olive oil, lemon juice, salt and pepper and after a while drain. Lay each slice on a dish, give them the shape of a rose, garnish with Balsamic Pearls, Parmigiano flakes, a slice of lemon and chives.