



BEEF CARPACCIO
with black pepper cream

Trefethen

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INGREDIENTS

1 lb beef tenderloin
fresh baby arugula, washed and dried
extra virgin olive oil, for dressing the
meat and arugula
1/2 cup crème fraîche, or plain
greek yogurt
salt and pepper
your favorite breadsticks

PROCEDURE

1. Slice beef into rounds about a 1/4 inch thick. Place the slices between sheets of plastic wrap or wax paper and gently pound with the flat end of a meat mallet or roll with a heavy rolling pin until paper thin.
2. Place crème fraîche in a mixing bowl and season generously with pepper and a dash of salt.
3. Arrange the beef slices on chilled plates. Drizzle with oil and season with salt and pepper. Add the arugula to a bowl and toss with olive oil and season with salt and pepper. Arrange the arugula artfully on each plate. Drizzle the cream sauce over arugula and beef.
4. Garnish the plates with breadsticks and serve immediately.

TREFETHEN WINE PAIRING

Cabernet Sauvignon: *This wine has fruit driven aromas of plum, cherry and a hint of bay leaf. The palate is rich and concentrated with flavors of red fruits, baking spice and vanilla.*