

Truffle Beef Carpaccio Recipe

Inspired by Chef Dean Williams, Meelup Farmhouse

Video Link: <https://youtu.be/1XtJU6UibyE?feature=shared>



Serves: 2-3

Preparation Time: 50 minutes

Cooking Time: None

Ingredients:

- Beef Fillet (preferably grass-fed Margaret River beef) - 200 grams
- Celeriac - 1 medium-sized
- Truffle Hill Truffle Aioli - 2 tablespoons
- Olive Oil - for drizzling
- Salt and Pepper - to taste
- Pecorino Cheese - for garnishing
- Fresh Truffle (optional, for truffle season) - for garnishing

Instructions:

Prepare the Beef:

- Take a section of beef fillet and wrap it tightly in cling film.
- Place the wrapped beef in the freezer for 30-40 minutes until it is firm but not frozen.
- Once firm, use a sharp knife to slice the beef very thinly.

Make the Celeriac Remoulade:

- Peel the celeriac and slice it into thin matchsticks.
- In a bowl, mix the celeriac matchsticks with Truffle Hill Truffle Aioli. Add salt and pepper to taste. The mixture should resemble a coleslaw.

Assemble the Dish:

- Lay the beef slices flat on a plate.
- Season the beef with a little salt, pepper, and a drizzle of olive oil. Alternatively, truffle oil can be used for an extra truffle flavour.
- Place a generous amount of the celeriac remoulade in the centre of the beef slices.
- Use a microplane to grate Pecorino cheese over the beef.
- If available and in season, garnish with freshly shaved truffle.

Serve:

- Serve immediately as a fresh, elegant entree.