



BEEF CARPACCIO WITH HORSERADISH AIOLI AND SKINNY FRIES

Carpaccio

Roll the fillet in a long cylinder shape in cling wrap and put it in the freezer to get it really cold and partially frozen, which would make it easier to cut thinly; 400 g will partially freeze in about 3 hours, depending on your freezer temperature.

Once the beef is ready, use your meat slicer to cut extremely thin pieces of meat. When you hold a slice up you should almost be able to see through it. Place sliced beef on a cool plate, put it in the fridge and reduce the fridge temperature.

Drizzle meat with olive oil, season with salt and pepper, and add capers and rocket. Serve with salted skinny fries, horseradish aioli, fresh radishes and Parmesan.

Serves 4

Horseradish aioli

Place garlic, mustard, lemon juice, egg yolks and thyme in the bowl of a mini food processor or blender. Process for about 10 seconds or until combined. With the motor running, slowly add the oil in a thin stream until completely incorporated. This should take about 2 minutes, so drizzle very slowly.

Once you have a thickened sauce consistency, stop the processor, taste and season with salt and pepper. Continue to pulse the ingredients until thoroughly mixed. Stop and scrape down the sides of the bowl with a rubber spatula, then pulse until all the ingredients are incorporated. Transfer the aioli to a jar or dish and add grated horseradish, whisking until well combined. Allow at least 30 minutes before using for the flavours to marry. Refrigerate in a container with a tight-fitting lid for up to 1 week.

Skinny fries

Wash, dry, and peel the potatoes. Using a mandolin and/or a sharp knife, slice potatoes into long thin matchsticks. In a saucepan, heat oil to about 170°C. (If the oil starts to smoke, remove the pan from the heat, as this is a sign that the oil is too hot). Fry the potato matchsticks in the oil until golden brown. Drain fries of excess oil on a piece of baking paper and season to taste.

400 g beef fillet
40 ml olive oil
sea salt to taste
cracked black pepper
10 ml capers
handful of rocket, shredded
salted skinny potato fries
horseradish aioli
2 fresh radishes, thinly sliced
Parmesan, grated

2 medium garlic cloves,
grated or minced
5 ml Dijon mustard
15 ml fresh lemon juice
2 large egg yolks at room
temperature
250 ml canola oil
salt and white pepper to taste
30 g fresh horseradish,
peeled and grated

2 large potatoes
500 ml vegetable oil
sea salt and pepper to taste