

Beef Carpaccio with Lemon Truffle Vinaigrette and Caperberries paired with Davis Estates Oakville Cabernet Sauvignon

INGREDIENTS:

Carpaccio

8 to 10 ounces beef tenderloin
5 ounce package baby arugula
8 caperberries, halved (these are different than nonpareils capers)
¼ red onion
Kosher salt
Freshly ground black pepper
Shaved Parmesan

SERVES: 4

Lemon-Truffle Vinaigrette

⅓ cup lemon juice, freshly squeezed (about 2 ½ lemons)
1 teaspoon cream, room temperature
1 teaspoon Dijon mustard
⅓ cup olive oil or canola oil
¼ cup white truffle-infused oil
Salt and pepper to taste

METHOD:

Carpaccio

- Wrap the tenderloin in plastic wrap and place in the freezer for 2 hours.
- After 2 hours, unwrap the tenderloin and thinly slice the beef across the grain into approximately 1/8 to 1/4-inch pieces.
- Lay out sheets of plastic wrap and place each slice onto the plastic. Top with another piece of plastic and gently pound the meat with a meat mallet until paper thin. Repeat until all the meat is sliced and pounded.
- Slice the onion as thin as possible, best to use a mandoline, and soak in ice water for ten minutes.
- Strained and patted dry and set aside until ready to plate.

Lemon-Truffle Vinaigrette

- Combine lemon juice, cream and Dijon in a small bowl.
- Using a stick blender slowly pour in oils, add a pinch of salt and taste.
- Adjust seasoning if needed.

To Finish

Divide the meat evenly among 4 chilled plates. Toss the arugula with Lemon-Truffle vinaigrette, caperberries, red onion, salt, pepper. Place on top of beef and sprinkle shaved parmesan.