

BEEF CARPACCIO WITH BRESC PESTO DI BASILICO



USED BRESC PRODUCTS



Bresc Pesto di basilico
1000g

INGREDIENTS

10 

- 500 g thinly sliced beef sirloin
- 150 g Bresc Pesto di Basilico
- 50 g pine nuts
- 100 g shaved Parmesan cheese
- 100 g arugula or watercress
- 60 g olive oil
- Salt and pepper to taste

PREPARATION METHOD

This classic dish gets a modern upgrade thanks to the creamy Pesto di Basilico from Bresc. An elegant starter for meat lovers. Arrange the meat on 10 plates. Drizzle with olive oil. Add the pesto and garnish with pine nuts, Parmesan, and arugula. Season with salt and pepper.