

FRESHLY SLICED CARPACCIO WITH PESTO



INGREDIENTS

4 

- 300 g good quality beef tenderloin
- 40 g Bresc Pesto alla Genovese
- 1 l good quality olive oil
- 1 carton Parmesan flakes
- 100 g fried pine nuts
- 100 g rocket
- pepper and Fleur de Sel

PREPARATION METHOD

Slice the tenderloin into equal slices and place the slices between 2 layers of sturdy foil. Flatten the meat to the required thickness. Take a plate, spread some olive oil on it, then add pepper and Fleur de Sel and arrange the meat on it. Marinate it in the pesto and some olive oil. Garnish with the cheese, rocket and pine nuts.