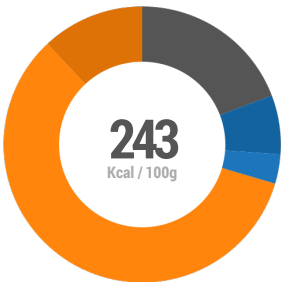


Beef Carpaccio with Gremolata Dressing Parmesan and Rocket



CALORIES:

10.4% Carbs

19.2% Protein

70.4% Fat


CONTAINS:



MILK



SULPHITES


Recipe Ingredients ...	Quantity:	Description:
135025 Sliced Beef Carpaccio Bresaola.. - BRAKES	35g	0.35x Each
113881 Herb Bunched Flat Leaf Parsley.. - BRAKES	10g	0.1x Each
114218 Lemons..	2g	
33889 Font Oliva Olive Oil..	15g	
10439 Fresh Garlic..	5g	
71016 Parmigiano Reggiano Wedges.. - BRAKES	3g	0x Each
10527 Roquette..	10g	
88386 Brakes Glaze with Balsamic Vinegar of Modena..	5g	
124991 Sorriso Italian Semi Dried Cherry Tomatoes (780g nett).. - BRAKES	10g	0.01x Each


1 Serving



 **Product code**

 **Barcode**

 95g / 233kcal

 # 1

Preparation:

Chop the parsley
Chop the garlic
Zest the lemon and juice

Method:

1. In a pan over a very low heat warm together the olive oil, parsley, garlic, and lemon.
2. In a bowl mix together the rocket, parmesan and balsamic.
3. Plate the carpaccio and add the rocket salad.
4. Add the sundried tomatoes and drizzle the dressing all over - serve.