

Beef Carpaccio

With caramelized onion puree, toasted garlic and Thai chili oil



Recipe makes 4 servings

Equipment Needed:

Blender

Slicer or sharp slicing knife

Cast iron pan or heavy sauté pan

Squeeze bottle

Ingredient :	Amount :
Ribeye	1lb
Garlic peeled	2 c
Onion diced	3 ea
Thai Chili chopped	6ea
Scallion sliced on a bias	1 bunch
Olive oil	2c
Chives chopped	1c
S&P	TT

Procedure:

- Take your 1 lb of center cut ribeye and season aggressively with salt and pepper
- In a very hot pan (cast iron if available) add some canola oil to coat and continue to heat until the oil reaches smoke point
- Add your well-seasoned beef to the hot pan and quickly sear the steak on all sides, remember you are not cooking the beef only searing the outside
- Once the meat is seared on all sides place in a freezer
- Using a paper towel wipe out excess oil from pan and add onion, cook on medium heat until caramelized



Beef Carpaccio

With caramelized onion puree, toasted garlic and Thai chili oil

- Once the onions have caramelized transfer them to a blender and puree on high until smooth, transfer to a squeeze bottle for plating
- In a separate pan add your olive oil Thai chili's and sliced garlic, simmer on low heat for about 25 minutes until garlic is crispy and the oil has been infused with Thai chili flavor
- By now your beef should be cold and starting to freeze , if you are using a slicer make sure the meat is frozen solid, if using a meat slicing knife let the meat soften slightly
- When slicing have your plate close by as you will be transferring directly
- Slice each piece as thin as possible and layer on the plate in an overlapping circular fashion
- Finish with your scallions, chives, caramelized onion puree, S&P and a drizzle of your chili oil