

Carpaccio Napoletana



Ingredients

Ingredients for 10 servings:

400 g Ardo Artichoke bottoms

250 g Ardo alla Napoletana herb mix

500 g Ardo Grilled aubergine parilla

800 g lean beef (part of roast beef or a steak)

100 g Parmesan cheese

200 ml olive oil

Rocket

Pepper and coarse salt

Preparation

1. Mix the alla Napolitana herb mix with the olive oil and season with salt and pepper.
2. Arrange the grilled aubergine parilla in a baking dish, sprinkle with some olive oil, coarse salt and pepper and bake in the oven at 180°C for 6 minutes.
3. Cook the artichoke bottoms in salted water for 5 minutes until cooked through.
4. Cut thin slices of beef and arrange on a plate, season with salt and pepper.
5. Garnish with the grilled aubergine, thin slices of artichoke heart and some herb oil.
6. Decorate with a few leaves of rocket and parmesan flakes.

Allergens

Gluten

Milk



We preserve nature's gifts